TIB'S TIT-BITS

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TWO HUNDRED AND THIRTY-ONE RECIPES.

TAKEN FROM A VALUABLE COLLECTION OF OLD-FASHIONED RECIPES FOR

SOUPS,
MADE DISHES,
FISH, SAUCES, PICKLES, PIES,
VEGETABLES, PRESERVES, EGGS, PUDDINGS,
SWEET DISHES, PASTRY, CAKES,
BEVERAGES,
ETC.

EDITED

BY FRANCES FREELING BRODERIP.

WITH A PREFACE

BY TOM HOOD.

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PREFACE.

I MUST confess that, when I saw the few prefatory words I had undertaken to write for this little book announced as "the aid of a preface," I felt no small degree of nervousness in taking up my pen. Unaccustomed as I am—to use a familiar rhetorical figure—to write prefaces for cookery books, I rather looked to the book to aid me in my remarks than hoped to be of any assistance to it. The novelty of such a position is as embarrassing as the discovery made by an amateur conjuror who has promised to assist at a drawing-room entertainment, and finds himself bound by the programme to cook an omelette in a hat; whereas he has never advanced so far in cookery as even to cook one out of a hat!

To garnish such a dish of dainties as is furnished

by this little book, I am utterly powerless. Still less can I add a relish to it. For that purpose any spice—not to particularise allspice—would lend aid as great, and a touch of nutmeg greater. It is even doubtful whether the glow to which my modesty has been raised by the prominence given to my humble preface will qualify me as a salamander to put even a finish to this batch of my sister's cookery.

To be candid, something whispers in my ear that after all there is no cause for this flutter at the apparent flattery. A preface to a cookery book is of no more use or ornament than a paper frill to a hambone. Both are enjoined by custom, and in either case any sort of paper will answer the purpose.

If my personal testimony to the excellence and practicability of the receipts contained in this book could be of any weight, I am certainly in a position to give it. The receipts are taken from a manuscript cookery book compiled by my mother, of whose culinary experience—as also of my personal acquaintance with its details—the following extract from the "Memorials of Thomas Hood" is a sufficient witness:—

"Jane can stew, and boil, and roast, and bake.

You should hear her battering her beefsteaks as if they were the children, or see Tom walk in with his little wig powdered or floured, from his mother-sick fit having interfered with her fit of pigeon piety. You should hear Dr. French congratulating her on her high health, or Miss Von B. on her rosy English complexion, when the real secret is—fried chops!"

It was possibly the notion of my having thus grown grey—not to say white—in the culinary service, that induced the publishers of this work to apply to me for a preface. As, however, since those early days my experiences have been less of pigeon pie than of printer's pie, I may modestly doubt my own fitness to do anything more in prefacing this book than the humble retainer who opens the door, and with a low bow informs the guests that they are served.

TOM HOOD.

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TIB'S TIT-BITS.

SOUPS.

THE GOOD HOUSEWIFE'S SOUP.

If on inspecting your larder you find you have several bones, the remains of cold joints—such as ribs of beef or shanks of mutton—you may use them very advantageously in the following way. Crack the bones up, and put them in a saucepan or boiler, three-parts full of cold water. Let them stew down for some hours by the side of the fire. This is best done on the previous evening to the day it is required, and when it is cold, every morsel of fat must be carefully removed.

When you require it for use, you must add eight onions, twelve turnips, seven carrots, two heads of celery, some black pepper, and a little salt. The vegetables must be cut into conveniently small pieces, and you may add a breakfast-cup full of vermicelli if you please at the last. This must boil four hours.

PALESTINE SOUP.

Lay three good slices of fresh ham in a rather large stewpan, adding about two ounces of butter, and four large onions sliced. Pare two dozen of Jerusalem artichokes very thickly, so that they look white, and lay them on the other ingredients, throwing in half a teacupful of cold water. Let it all stew *very* gently, until quite soft, shaking it often to prevent burning. Pulp it through a sieve, and have ready some *rich* veal broth to add to it, allowing it to be thick enough to add a little cream to it. Season it sparingly with good cayenne pepper before serving. This is sufficient for twelve persons.

EXCELLENT WHITE SOUP.

Take a knuckle of veal, or a couple of rabbits (if the latter, be careful to soak well, and wash away any blood), and put into a soup pot with a ham bone and half a pint of boiling water; cover it close, and stew it long and well, but be careful not to let it brown or burn. Have ready washed and picked, a handful of winter savory, a handful of sweet marjoram, a little thyme, and four onions peeled. Add a little mace, pepper, and salt, and pour into it as much boiling water as you think the meat will allow. Boil and skim it *well*, then put it on a slow fire, and simmer it gently for six or seven hours. Strain it off,

and when cold remove all the fat, pouring it also carefully from the sediment at the bottom. Then put the stock into a clean soup pot, and to every two quarts of stock add a pint of thick sweet cream, and the yolks of twelve eggs well beaten. Stir all together and put on a clear fire. Take care to stir it *one way*, until it is just on the point of boiling, but do not let it actually boil, as the eggs will curdle it if you do. Boil some vermicelli in water five minutes, then strain it well, and add to your soup. You can substitute macaroni cut into short lengths for this if you please.

OXTAIL SOUP.

Cover two oxtails with water, and stew gently for three or four hours. Let it get cold, and carefully remove the fat. Then add to it two turnips and one carrot, cut into dice or strips, and four small onions, which have been previously sliced and fried in butter. Add pepper, salt, and cayenne to taste, and a bunch of savoury herbs, which latter remove before serving. Let it boil gently an hour or two more.

MOCK TURTLE SOUP.

Take a knuckle of veal and a good-sized piece of gravy beef, a bit of ham, a head of celery, some carrot, leek, turnip, parsley, thyme, and sweet marjoram. Boil these all together with a little water

into a strong broth; when they have boiled about a quarter of an hour, let them simmer for ten minutes, then take them off for ten minutes, skim them well, and let them simmer, and strain as before. When clear, let them boil for four or five hours. Then take lemon-thyme, marjoram, and parsley, a handful of each, well chopped, two or three onions or leeks cut in slices. Put some butter in a stewpan, and when it is hot, put in all the herbs and onions above mentioned, and stir them about half an hour. Then add a little flour, well stirring it in. To this add the broth first made, stir it well, give it one good boil up, and pass it through a sieve.

The calf's head must be boiled carefully, and cut into neat pieces as if for a hash, and put into the soup, adding a little flour thickening. When it boils, season with cayenne and black pepper, and three minutes before serving, put in either egg or forcemeat balls, and stand it aside to simmer. Burn half a pint of sherry in a ladle, and add just before serving, with a squeeze of lemon.

PEA SOUP.

The bones of beef or mutton, mentioned in the first receipt, and a ham bone especially, if you have it, form a good foundation for pea soup. Crack and stew for some hours, and when cold, remove the fat; then to this add a sufficient quantity of split peas, and stew them until tender enough to pass through a

colander. When you have rubbed them through this, add a little more weak broth, previously saved, two carrots, a leek, a turnip, and a stick of celery cut into suitable pieces. Add a bunch of savoury herbs, tied in muslin. Let this simmer for an hour, then remove the bag of herbs, season with pepper and salt to taste, and serve with dried mint well powdered, and some dice, cut from a thick slice of crumb of bread, lightly fried in fat, and well drained.

GREEN PEA SOUP.

Shell a peck and a half of good green peas, reserving all the younger and tender ones. Then take nearly a gallon of good broth, carefully made from veal or beef, which has been slowly boiled, allowed to get cold, and then the fat scrupulously removed. In this stew the older and larger peas till quite to a pulp, not forgetting to add some green mint to flavour it, and pass it through a sieve. Take some onions, lettuce, and sliced cucumber, fry lightly in butter, and set them to drain thoroughly. Then add these, with the tender young peas reserved before, flavouring to taste with pepper, salt, and cayenne, and simmer till sufficiently done to serve.

MULLIGATAWNY SOUP.

Take a knuckle of veal of five pounds weight, or rather less if wished; boil it, and let it stand till cold;

then slice it from the bones. Put these latter into the broth in which it was boiled, and stew down for some time, then strain the liquor from them, and leave it to get cold, when carefully remove all the fat. Then take the meat you sliced from it, and fry lightly in a little butter; after this fry three onions and one large apple sliced, adding to them three tablespoonfuls of curry powder and a seasoning of cayenne and salt. Then put all these in your veal broth, and let them simmer a couple of hours. If it is not thick enough you may add a little rice flour, previously moistened with cold water and rubbed smooth in a little of the soup. You may, if you choose, substitute for the sliced veal the remains of a boiled calf's head, nicely sliced, or what is left of cold fowl or turkey, carefully boned and trimmed. Well boiled rice should be sent to table with it, in a separate dish. The directions for thus boiling rice is given under the title, "Boiled rice for curries," at page 20.

GIBLET SOUP.

The giblets must not have the skins taken off, but must be cracked and fried rather brown, with a lump of butter and a little flour dredged over them. About three pounds of beef will be sufficient for one set of giblets. The beef should be browned in the stew-pan, as the giblets were. Then add four or five pints of water, four or five onions sliced, a tablespoonful

of whole black peppers, and a little salt. Simmer and stew gently for five or six hours till done. Then when cold carefully take off the fat. Next day, add to it a little flour, a lump of butter, a wineglass of sherry, nearly as much of good mushroom catsup, heat well, and serve.

FISH.

STEWED EELS.

Choose fine thick eels, and cut them into pieces about two inches long. Give them a boil first in water, which makes them milder. Then put them into a stewpan with some good gravy, a glass of port wine, an anchovy boned and chopped, a little mace, two cloves, a little salt, and some lemon peel. Stew till quite tender, then take out the cloves and lemon peel, and thicken your sauce with a little flour, and serve hot.

BUTTERED LOBSTER.

Take all the meat out of the body and the large claws, and mince it tolerably fine. Put it into a stewpan with two or three spoonfuls of water and one of chili vinegar, a little pepper, a shred of mace, and a good lump of butter. Shake it over the fire till it is very hot, but do not let it boil, or it will get

oily. Put it into the dish with the small claws round it, or into scallop shells.

FISH CAKE.

If you have any cold fish left from the previous day, it makes a very nice cake in this manner. Pick it all carefully free from bones and skin, mince it, and mix with nearly an equal quantity of cold mashed potato and finely-grated bread crumbs. Then add a little parsley, and such seasoning as you prefer. Make it into a stiff paste with the white of an egg, or a little butter and milk. Form it into a nice shape, brush it over with egg, and sift fine bread crumbs over it, and either fry it carefully a light brown in some boiling lard, or bake it nicely in the oven. Put the bones and trimmings in a saucepan with a little water, season with salt and pepper, and put in an onion and a bunch of sweet herbs, and stew well for gravy. Pour this over the cake, and let it stand a little longer in the oven. While quite hot, serve, garnished with slices of lemon and parsley.

POTTED SHRIMPS.

Pick about three pounds of shrimps; they must be very fresh, and should be large, or they are not worth doing. Be careful to remove all shells, and then put them in a stewpan with a large lump of butter, and place it over a clear fire. You must stir

it the whole time to prevent its burning, and to mix the shrimps thoroughly with the butter. Have ready some salt and cayenne pepper, and some very finely-pounded mace. The flavour of this preparation depends much on its nice seasoning, but tastes vary so much, and mace has such a peculiar flavour, that it is difficult to suit all palates. The original receipt has been always prepared with as much mace as will lie on a shilling, the same of cayenne pepper, and a pinch of salt, but the quantity of seasoning is easily increased or diminished at pleasure. It is a good plan to mix these spices well together in the quantity required, and dust them in from a pepper-box as you stir them, as this insures all being equally seasoned. When they are quite hot and well mixed, press closely down in potting jars or pots, and when quite cold, cover carefully with clarified butter, as other potted meats. But they do not keep well, and are better eaten fresh.

HOT CRAB.

Carefully pick out the inside of a crab, with the flesh of the large claws, and mince them, mixing them thoroughly, and seasoning with cayenne pepper and salt. Rub up a teaspoonful or rather less of good curry powder in a little good cold gravy or cream, or equal proportions of both, and mix these with the crab, adding a teaspoonful of chili vinegar

and some finely-grated bread crumbs. Clean out the shell very carefully, and place the mixture in it, sifting bread crumbs over, a *little* butter in small bits, and then brown it *well* with a salamander.

SCALLOPPED COD.

Take the remains of some boiled cod, when cold, and free it carefully from the skin and bones. Chop it very fine, with about a third of its bulk of cold very mealy potatoes, and some fresh parsley, and season to your taste with cayenne pepper and salt. Moisten it with a little cream, and either form it into cakes fried a light brown in boiling lard, or fill scallop shells with the mixture, and brown them nicely in a quick oven.

MINCED PLAICE, BELGIAN FASHION.

Boil the plaice nicely some time before you want to use them, and allow them to get cold, when you must carefully remove the skin and bones, and mince the white flesh, not too small, seasoning it with a little pepper and salt. Have ready some nice melted butter, to which you must add a good tablespoonful of vinegar, substituting a little chili if preferred; warm the minced fish carefully in this; be sure you do not allow it to boil; and send it up garnished with small sippets of delicately-toasted bread.

SAUCES, GRAVIES, &c.

LEMON PICKLE FOR GRAVY.

Cut a piece out of the side of a large lemon, fill it with salt, and put in a slow oven until all the juice is drawn out; leave it until it is quite dry and hard. Then put in a pint of white wine vinegar, with an an ounce of good mustard flour, a dozen shalots, six or eight long peppers, some sliced ginger, and as much cayenne pepper as will lie on a sixpence. Keep it covered close for use; it gives a pleasant relish to sauces, and many people like shreds of the lemon itself as a pickle.

BURNT BUTTER FOR SAUCE.

Put half a pound of butter into a stew-pan; when it is burning brown, you must keep dredging in some flour; add six anchovies boned, four shalots chopped, some whole pepper of both kinds, and a *little* mace. You must keep shaking it as you put the flour in, and

stirring it all till it is a thick paste. Keep it well closed down in a jar to thicken and flavour gravies.

FORCED MEAT BALLS.

Take a nice piece of veal, scrape it well, and quite free from skin or fat, and a little beef suet, chop these finely, and add some carefully-grated bread crumbs, a little chopped parsley and thyme, and season them with salt, pepper, and a *very* little nutmeg. Mix these to a stiff paste with the yolks of a couple of eggs, blending and mixing them carefully, and then make them into small balls. Blanch them in boiling water before you add them to your soup.

YELLOW EGG BALLS.

Boil two or three eggs quite hard, and then pound the yolks in a mortar, add a little parsley and thyme previously well chopped, and work the mixture well together with a spoon. Season them to your taste with salt, pepper, and a *little* cayenne pepper, and then moisten them with the yolks of raw eggs till you have made them into a stiff paste. Make into small balls. Serve with hashed calves' head or minced cod.

COLD FORCEMEAT.

The veal should be scraped or chopped very fine, and care be taken to leave no fibres in it. Put an

equal quantity of the fat of uncooked bacon or ham, and pound it all in a mortar until it is very fine. Season with finely-chopped parsley, lemon-thyme, mushrooms, shalots, pepper and salt, a very little fine spice, and cayenne. Mix all well together, and pound it well, adding a few finely-grated and sifted bread crumbs and the yolks of a couple of hard-boiled eggs. Press into a jar, and it will keep two or three days in cold weather. When you want it for use, moisten with the yolk of an egg, make it into balls, and roll in flour. Let the soup or hash boil before you put the balls in.

BOILED RICE FOR CURRIES.

The great art of boiling rice to make it look white consists in keeping it continually stirred, and skimming it carefully whilst on the fire.

Take your rice and soak it for one hour in cold water, wash it in three waters, and then put it on the fire in thrice its weight of boiling water. Add a pinch of alum, stir and skim repeatedly for a quarter of an hour. Take it off the fire, throw away the hot water, add an equal quantity of cold. Then strain and place the pot on the hob, with some glowing embers on the lid, and serve when wanted. This is the Indian fashion.

FISH SAUCE.

Three large teaspoonfuls of cayenne pepper, the half of a half-pint bottle of soy. Put these in a wine bottle and fill up with best vinegar. Shake it well every other day for three weeks, and then it is fit for use.

CELERY SAUCE.

You must have a fine head of celery. Wash it and carefully clear off any defective parts and the coarser green ends. Cut the white part into small evenly-sized pieces, and boil very gently until quite tender in a little water. Then rub a little butter in flour and thicken your sauce, seasoning it with pepper and salt, a very little pounded mace and nutmeg, and boil it up. You should then add about a cupful of cream if possible, and mix well before serving.

AROMATIC MUSTARD.

Pour half a pint of boiling vinegar on a tablespoonful of scraped horseradish, adding a piece of ginger bruised or broken up roughly, and a few long peppers. Let these stand to steep, closely covered, for a couple of days. Then take five ounces of good mustard flour, and a tablespoonful of curry powder, mix well, adding a little salt. Strain the vinegar from the spices, adding, if you wish it to be *very* pungent, a little

chili vinegar, or a dash of cayenne pepper, and mix the mustard with it very smoothly. Keep in a corked bottle or jar.

MILD STUFFING FOR DUCKS, &c.

A couple of large onions, boiled a quarter of an hour, drained and well chopped, nearly the same quantity of bread crumbs, a large tablespoonful of sage, previously scalded in boiling water, and well chopped, and a tablespoonful or more of cold mashed potato. All well mixed and blended with a little milk. This is recommended to those who object to a stronger-flavoured stuffing.

PICKLES.

WHOLE CUCUMBERS PICKLED.

Choose some small cucumbers of a convenient size, and cut a small slice out of the side of each, so as to enable you to scrape out the seeds, which you can do with a marrow spoon, taking care not to remove any of the fleshy part. Then turn them down to drain on a cloth folded several times double. When they are quite drained fill up each hole with a portion of the following things, giving an equal share to each cucumber. Take ginger, some pieces of horseradish scraped quite clean, a little garlic, some whole black, Jamaica, and long peppers, and some mustard seed. When you have stuffed each hole quite full, fit the slice into the side again and tie them round with some coarse strong thread, so that the spice, &c., shall not fall out. Put them in a large stone jar with some large onions cut in slices, some whole ginger, and some Jamaica and long pepper, some horseradish,

a little more garlic, a few capsicums, if you can get them, and some mustard seed. Take enough of the *best* pickling vinegar to fill up the jar full, make it *scalding* hot, and pour over them—do not let it be quite boiling. Stop the jar quite close. Boil the vinegar in the same way every other day for a week, and pour over them *scalding* hot as before, and do not let the spice out, if possible. Tie down close until required for use.

REAL INDIAN CHUTNEY.

One pint of damsons, three large tomatoes, about six or seven sour hard apples, and the peel of three lemons; give it one boil, and add three ounces of powdered coriander seed, half an ounce of cayenne pepper, and one wineglass of vinegar, one head of garlic chopped fine, and half an ounce of salt; mix all well together, boiling up once more and when cold bottle it, and cork down close.

PICKLED SAMPHIRE.

This is a spongy green plant, very common on some rocky coasts; and it makes a pickle that is much liked by many. Take it freshly gathered and place it in a clean pan, throwing over it two or three handfuls of salt, according to the quantity, and cover it with spring water. Let it stand for twenty-four hours, then drain it and put it into a clean iron pan with another handful of salt, and cover it with *good*

vinegar. Cover the pan close, and set it on a very slow fire till it is quite green and crisp. You must watch it carefully, for it is spoilt if you let it become soft. Then put it in your jar, and cover down close. When it is cold tie it down with a bladder. You may keep the samphire some time in salt and water, and then throw it into your vinegar when you want to use it.

PICKLED ONIONS.

Peel some small silver-skinned onions, and put them all night in salt and water. Then change them into stronger salt and water, and set them in this over the fire; let them first boil, skimming them well. Drain them on a sieve, and when cold make a pickle of good vinegar with pepper, mace, and ginger, add the onions when cold, having dried them first. A little mustard seed is a good addition.

EXCELLENT INDIA PICKLE.

Boil six quarts of vinegar, and let it stand to get cold. Have ready the following spices: one pound of white mustard seed, half of it bruised, one ounce of cloves, two ounces of mace, two ounces of black pepper, two ounces of long pepper, two ounces of allspice, two ounces of turmeric, twelve heads of garlic, six shalots, two sticks of horseradish cleaned and cut in pieces, one pound of ginger, which must

be steeped for two hours in brine, then dried in the sun and bruised, and two handfuls of salt. Put these all to the vinegar in a large jar, stirring it well, and stopping close. As the different things you wish to pickle come in season, such as cauliflowers, cucumbers, beans, &c., lay them in salt and water for twenty-four hours, then dry them well in the sun, which generally takes about three days, break them in nice pieces and add to the pickle. It should not be used for three months.

PICKLED WALNUTS.

Take one hundred walnuts in the beginning of July, and first scald them, that the first skin may rub off them. Then throw them into salt and water for eight or ten days, changing the water every other day, and keeping them closely covered from the air, and then drain and let them dry. Make your pickle of two quarts of white wine vinegar, some long and black pepper, and ginger—half an ounce of each. To these add half an ounce of mixed cloves, nutmeg, and mace, pouring the vinegar boiling hot on them. A spoonful of mustard seed bruised must be laid between every layer of walnuts. When the vinegar and spice has steeped well, drain the vinegar from the spice, strewing the latter among the walnuts, make the vinegar *scalding*, and pour over all.

MUSHROOM POWDER.

Clean half a peck of large button or flap mushrooms, and place them one by one carefully in a large earthen pan. Let this stand in a slow oven till they will beat to a dry powder, and sift them through a sieve. Then pound half a quarter of an ounce of nutmeg very fine, and mix with them. Put the powder in a bottle that has been dried in the oven, and cork it tight. The mushrooms must not be washed, but merely rubbed, and the earthy parts cut away.

MUSHROOM CATSUP.

Take some large mushrooms, and chop them to pieces. Put them in a large pan with a great deal of salt on them. Let them stand so for eight or ten days, then strain them through a sieve, and boil and skim the liquor well. Let it stand to cool awhile, and add to it half an ounce of black pepper, the same of long pepper and mace, to each gallon of juice. Boil it up about half an hour. Bottle when cold, and clarify some beef suet and pour at the top, cork it, and cover with bladder.

WALNUT CATSUP.

Pound some young walnuts when at proper pickling age, and drain out the juice. Add to the juice

some shalots, black pepper, long pepper, cloves, a spoonful of mustard seed, a little nutmeg, three or four blades of mace, a piece of garlic, a wineglassful of vinegar or old beer. Put it all into a large stew-pan, and let it simmer till the juice tastes well of the spices. Then at once boil it up and strain it. When quite cold put into small bottles, putting a little fresh olive oil carefully at the top. Cork close and tie down with bladder.

By putting a little water or vinegar over the dregs and spices and boiling up, you will get a little for present common use.

PICKLED MUSHROOMS.

You must rub all button mushrooms with a bit of flannel and some salt; the larger sorts must be carefully chosen, so as to be free from worm-eaten parts, and you must remove the red inside. When the insides are turned black reject them altogether, as they are then too old. Throw a little salt over them, and put them into a stew-pan, dusting a little pepper and mace over them. As the liquor begins to come from them, shake them well, and keep them high over a gentle fire till all the juice has dried into them again. Then put only as much vinegar into the pan as will cover them well, give them one good warm, and turn all into a glass jar. If properly done they will keep well and are delicious.

TOMATO STORE SAUCE.

Take four dozen of large ripe tomatoes, break them open, and sprinkle them all with common salt. Then let them lie in an earthen pan one night. Next day put them in a stew-pan, and boil them half an hour, or until they become tender. Then add to them one ounce of cloves, a quarter of a pound of bruised ginger, half a pound of shalots, half a pound of garlic, a quarter of a pound of brown sugar. Boil it all for two hours, then add one pint of white wine vinegar, and half a pint of port wine. Then work the whole through a sieve. When quite cold bottle and cork down, covering close from the air.

PICKLED CAULIFLOWERS.

Put one pound of good ginger to steep one night in salt and water. In the morning put it to dry in the sun, then bruise it a little with a hammer. Add two ounces of long pepper, one of whole pepper, and the same quantity of Jamaica pepper, a quarter of an ounce of white mustard seed bruised, six or eight heads of garlic, some horseradish and sliced onions, one quarter of anounce of turmeric; if you can procure them add ten or a dozen capsicums, but if you cannot, put a sufficient quantity of chilies or cayenne pepper. Put all these ingredients in a stone jar, and

have ready a gallon of the best vinegar—having previously well boiled it, and then allowed it to stand till cold. Then pour it on the spices, &c., in the jar, and tie down closely, stirring it occasionally for the first fortnight, and tying down each time. When cauliflowers are in season, choose some of the closest and nicest, cut the flower part into neat pieces, and put them into salt and water. Be sure you previously free them from all the leaves and the very coarse stalks. Let them steep in the brine for a day and night, and then lay them on a cloth to drain, afterwards spreading them on a board in the sun to dry. Take them in at night, for fear of damp. When quite dry wash them in common vinegar, to free them from grit and dust, and throw them into your jar. This pickle should not be used for six months, when it will be found delicious. White cabbage may at pleasure be added sparingly to the cauliflower. You can make your pickle at any season, as it is better for standing to steep for some time.

SMALL CUCUMBERS.

Put your cucumbers in a pan with as much spring water as will cover them, and as much salt as will bear up an egg. Let it boil a few minutes, and then pour it over them, and cover them close for twenty-four hours. Take them out and dry them in a cloth. Wipe the pan dry and put in the cucumbers, which

must be carefully chosen for their small size and neat shape. To every gallon of vinegar you require you must put the following proportion of spices: two nutmegs bruised and broken into pieces, half an ounce of black pepper, the same of mace, two good races of ginger, broken also, and a handful of salt. These must be all brought to a boil, and then poured over the cucumbers boiling hot, then cover them close, and let them stand two days. After this strain the vinegar from the cucumbers and spices, and boil, pouring it over them again as before. This must be repeated a third time, and then tie them down closely for use.

MUSHROOMS, WHITE.

Take some nice small ones, buttons if possible, and clean them with a flannel and some milk. Then stew them in a little water till tender, taking care to drain them well on a cloth, and then place them neatly in small glasses. Boil your vinegar—the best white wine sort—and when cold put to it a little mace, nutmeg, and white pepper. Pour enough into each glass to cover entirely, leaving a little spice with each, and then tie down very closely.

MUSHROOMS, BROWN.

Take moderate-sized ones—small ones are best—and let them stand well sprinkled in salt for twelve

hours. Then boil them in their own liquor, till the juice is mostly extracted, and they are sufficiently tender. When quite cold pour them in small glasses, adding to them a pickle of two parts of port wine and one of best white wine vinegar, with spice to your taste. They will keep well thus, and are exceedingly good either in made dishes or as a pickle; but their goodness and keeping qualities mainly depend on their being carefully prepared, and being placed in *very* small glasses, so that they are all used when opened. Tie closely down with bladder over. This remark applies to all preparations of mushrooms.

HASHES, FRICASSEES, &c.

HASHED CALF'S HEAD.

The head must be boiled about two hours the night before it is required, or you may, if convenient, use the cold remains of one partly used at table before. Cut the meat carefully into small pieces, and flour each piece a little. Then put some butter and flour in a stew-pan over the fire, stirring the butter with a wooden spoon, till it turns quite brown. Then add about a pint and a half of good gravy, an onion cut very fine, a bunch of sweet herbs tied up in muslin, and a glass of sherry. Let this stew about five minutes, and then add your meat, seasoning it with cayenne and salt, and squeezing in the juice of half a lemon. Garnish with egg or forcemeat balls.

GERMAN SAUSAGES.

Take twelve pounds of pork and six pounds of beef, not too fat, nor chopped too fine. Season with a

tablespoonful of saltpetre, the same of cayenne pepper, two tablespoonfuls of common pepper, and four tablespoonfuls of common salt. Mix all well, and when you have filled the skins lay them in brine pickle for a fortnight. Then dry them for a week, and when wanted for use boil them half an hour.

TO FRICASSEE COLD ROAST BEEF.

Lay a piece of butter in a stew-pan, with a good quantity of strong broth, strewing in a handful of parsley chopped fine and an onion cut small, seasoning with pepper and salt. Let it stew gently a quarter of an hour, then beat the yolks of three eggs well with a little red wine and a spoonful of the best vinegar. Then, having cut your beef in neat thin slices, put it in, and stir till the sauce grows thick. Rub the dish with a shalot before serving up.

INDIAN HODGE-PODGE.

Make about three pints of good gravy, or rather more, and stew a quart of good split peas in it till they are very tender. Fry three large onions in a little butter, having previously minced them very fine, then put it to the peas. Then mix two tablespoonfuls of good curry powder in a little cold water, frying it after the onions, and adding it also afterwards to the rest. Stir it very often, and let it simmer

some time, and adding a flavouring of salt and cayenne pepper to taste.

HASHED CALF'S HEAD, A RICHER DISH.

Boil a calf's head for about three hours until the bones come out easily. Next day make a rich gravy with two pounds of veal, a little mace, lemon-peel, and a few peppercorns tied up in muslin. Put your calf's head in the oven to brown a little, before you put it into the veal gravy. When have done so, stew it gently for an hour. When you warm it for the table add a glass of red wine, the same of walnut catsup, a little cayenne pepper, and a little butter and flour to thicken it. Boil the brains in a cloth, add to them a few finely-sifted bread crumbs, finely-minced parsley, and salt to your taste. Mix with the yolk of an egg, and make it up into small round balls, browning them carefully in the oven. Serve round the dish.

MOCK BRAWN.

Boil some calves' feet very tender, take the meat off the bones, and have ready part of the belly-piece of pork, salted with common salt and saltpetre for a week. Boil the pork separately till nearly done, take out any bones, and roll the calves' feet and pork together *very tightly*, using a strong cloth and some coarse tape. Boil till very tender, and hang up in

the cloth till cold. After which keep it in the sousing liquor, which is made in this way: boil a quarter of a peck of wheat bran, a sprig of bay leaves, and one of rosemary, in two gallons of water with four ounces of salt, for half an hour. Strain it, and let it get cold before using it.

HUNTING BEEF.

To thirty pounds of beef, six ounces of saltpetre, six ounces of ground allspice, six ounces of ground black pepper, half a pound of coarse brown sugar. Mix these ingredients, and rub well into the beef; let it lie ten hours. Then add one pound of common salt. It is to be well rubbed all over every day for a fortnight. Then put it into an earthen pan, and put suet, well shred, at the top and bottom; cover with a flour-and-water paste, tie brown paper over it, and bake it in a slow oven for ten hours. The round is the most suitable for this purpose.

BEEF CAKES.

Take the part of beef used for steaks, cut it into pieces, then beat it well in a marble mortar, until it is very fine. Take especial pains to free it from all bits of skin and fat. Then add to it good beef suet, well chopped and carefully picked, in the proportion of a quarter of a pound of suet to each pound of meat,

season to your taste with mace, cloves, nutmeg, white pepper, and a little salt, all well pounded, and also lemon-thyme, sweet marjoram, mountain thyme, and parsley, dried and chopped. To these add one good-sized onion finely minced. Blend the whole mass very thoroughly, and make into small cakes, and fry them over a brisk fire. If your meat and suet are quite fresh, and you make it in the winter, this will keep good for a fortnight, if pressed closely down in a jar.

TO STEW LAMB WITH PEAS.

Cut into pieces of a moderate size, and remove the outer skin and superfluous fat. Fry it until slightly coloured, then, after carefully draining it from all fat, put it into a saucepan with sufficient boiling water to cover it. Add one pint of peas—Blue Prussians are best—season with pepper and salt, thicken with a little flour, and stew all slowly for half an hour.

OXFORD SAUSAGES.

A pound and a half of pigmeat, cut from the griskins, without any skin, the same quantity of good beef suet carefully chopped and picked, half a pound of veal, and the yolks and whites of five eggs well beaten. A dessertspoonful of sage, which should be thoroughly dried, then well pounded and sifted. Pepper and salt to taste. Chop the meat into small pieces, and then pound it well together in a marble

mortar till it is quite short and tender. Chop your suet very fine and mix with the meat, and then pour your beaten eggs (having previously carefully taken out all the specks) over the pounded meat and suet. Knead it well together with the hand. Put your sifted sage, pepper, and salt, into a coarsely-drilled pepper-box, and dredge them into the mass as you knead it, so as to flavour it quite equally. When well mixed and kneaded, press it down tightly in a wide-mouthed jar, and keep in a cold place. When you are going to cook your sausages, roll them on a floured board, and use as little grease to fry them in as possible, as they contain almost enough to cook them. These sausages are never put in skins.

TO FRICASSEE VEAL, CHICKEN, OR RABBIT.

Take either of these, and cut into neat joints or slices, flour them, and half fry them in butter. Then place them in a stew-pan, with sufficient water or weak broth to just cover them, and let them stew till tender. Then put in enough cream to make the sauce white, and let it thicken. Put in a little pepper and salt, some lemon-peel shred fine, a few button mushrooms minced slightly, four spoonfuls of white wine, the well-beaten yolks of two eggs. You can add a few oysters at pleasure; and a little nutmeg to some tastes is an improvement. Serve up with sliced lemon round it.

A ROULARD OF VEAL AND MUSHROOMS.

Bone a breast of veal, and beat it well with the rolling-pin (the more it is beaten, in reason, the better it will keep its shape when done), brush it over with well-beaten egg, and season highly with pepper, salt, and fine mixed spice. Then spread over it a layer of good forcemeat, roll it up quite tight, and tie it up firmly with twine. Put the bones and any trimmings of meat you have at hand, with a bunch of sweet herbs, a few onions, bay leaves, trimmings of celery, a carrot, and a few blades of mace, with about half a pint of stock, into a stew-pan, and put it on the stove to simmer for an hour. Then put in the roulard, having previously laid slices of fat bacon round it, and covered it with white paper over that. Put as much more stock as will suffice to just cover it, and put on the stove to simmer until tender, which will take about two hours. Try it with a wooden skewer to see if it is done enough, and if it goes in easily, take it up. Take off the bacon and paper, and put it a little while in the oven to glaze it. Put the mushrooms, after well stewing them in a portion of the liquor, on the dish first, and then lay in your roulard.

LEGS OF FOWL *au gratin.*

When the legs and wings of a couple of fowls have been left (either roast or boiled will do), trim

them to a neat shape. Chop some thyme, parsley, shalot, and mushrooms tolerably fine, mix with bread crumbs, nicely grated, and a little pepper and salt. Beat three eggs well in a basin, dip in the joints of fowl, and then roll in the bread crumbs and seasoning. Repeat the dipping and rolling. Then have some fresh good lard ready in a stew-pan; when it is hot, fry them of a nice gold colour. After they are done, put in some parsley (previously well dried), and fry it very crisp. Put the parsley in the centre, and the fowl round it.

INDIAN CURRY.

To make this in perfection you must make your own curry powder—rather a troublesome process, although the result repays you for the trouble, as the flavour is far superior. It must be kept well corked in a dry place. The following proportions are sufficient for ten times.

CURRY POWDER.

Three ounces of turmeric, two ounces of coriander seed, two ounces ginger, one ounce black pepper, one ounce of chilies, one ounce small cardamums. These must be all thoroughly pounded, sifted, and mixed together.

A DELICIOUS CURRY.

Having cut up whatever meat you intend to use, either fowl, or the thin part of a breast of lamb, not previously cooked, wash it all well three or four times in cold water, and dry well in a clean cloth. Put a tenth portion of the above curry powder into a mortar, and beat it well with a small onion and a little water, so as to make it about the consistence of mustard. Then rub it well into the meat, and let it stand covered up for two or three hours. Put three ounces of fresh butter into a stew-pan and melt it, then put in your meat, and keep it over a brisk fire till the whole is nearly dried up, taking care it does not burn, and stirring it well. Then place the pan over a slow fire to simmer, adding a bay leaf or two, and a spoonful of salt, with one of water, if you wish it more moist. Peas or haricots, or potatoes cut small, may be added if you like, and should then be put in first with the meat. Lobsters or prawns make excellent curries, to which you should add a capsicum or two. Serve in a very hot covered dish, and send up rice in a separate dish with it.

RISSOLES.

Mince any kind of white meat or sweetbreads you prefer. Put into a stew-pan a small quantity of shalot, parsley, and a few mushrooms, all chopped

finely, and add a few spoonfuls of good stock; put it on the stove to simmer for some time. If you can add a little béchamel to it, it will be all the better, if not you must increase the quantity of your stock, adding an equal quantity of cream, and by rapid boiling reduce it to about half. When it is quite hot, put in your minced meat, and stir it well. Season with pepper and salt, squeeze in half a lemon, and dust in a very little sugar and about three drops of garlic vinegar. Stew till it is quite thick, like a paste, then take it off the fire and spread on a large dish. When quite cold make it up into round or long cakes, whichever you prefer, only keep them rather flat. Beat three eggs well in a basin, dip your rissoles carefully in with a spoon, and then lay them in finely-grated bread crumbs; do this twice. Have ready a stew-pan with some good fresh lard. When it is quite boiling put in the rissoles, and fry them a nice light brown. Have ready some nice fresh parsley, well washed, picked, and dried on a sieve before the fire. Put the parsley in and fry it quite crisp, after the rissoles are taken out. Serve with the parsley in the centre, and the rissoles neatly arranged round it.

POTTED BEEF.

Take a piece of lean beef, and rub it well over with saltpetre, and let it lie one night. Then take

it out and salt it well with common and bay salt. Put it into a vessel just fit for it, cover it with water, and let it lie four days. Then wipe it well with a cloth, and rub it well with pepper. Put it down, drained from all liquor, in a pot or pan, with a paste over it, and let it bake for six hours at least. Then take it up, pick it free from all skin and strings, and pound it very thoroughly in a stone or marble mortar till it is very fine and shows no fibre. Then season it to your taste with nutmeg, cloves, and mace, all finely powdered and sifted. Pour to it a little melted butter, and work or knead it to a smooth paste. When quite cold, put clarified butter over, and tie it down close.

PIES.

PASTE FOR RAISED PIES.

To one pint of water put two ounces of butter, and set it on the fire to boil. Take what flour you think is requisite, break into it two eggs, and when the water and butter is boiling, stir in the flour with a spoon so as to mix the eggs well with the liquid. Then work it well up, until it is *quite* smooth and stiff. Then put it in a stew-pan before the fire, to sweat for ten minutes. When it has got soft, work more flour in it. When it is of a proper stiffness, raise your pie to any shape you require. Large pies should be made the day before, but small ones may be made and baked directly. If you are not able to raise your pie well, you can use a tin, lining it and fitting each piece exactly to the shape, and bake a light nice brown.

SMALL RAISED MUTTON PIES.

Raise as many pies as you require from the above directions. Then cut as much lean from a neck or

lean loin of mutton as you require, adding about a quarter as much of the quantity of fat, mince it all very fine with a chopper. Put about a tablespoonful or two of stock or broth and a very small bit of butter into a stew-pan, with a little chopped parsley, thyme, shalot, and mushrooms, and let it all simmer awhile. Then add the meat, well seasoned with pepper and salt. Put it over the fire, and keep stirring it with a spoon all the while. Two or three minutes will be nearly enough. Put it to cool, and then fill the pies and finish them. They should be brushed with white of eggs, and ornamented with leaves of stamped paste.

CALF'S HEAD PIE.

Stew a knuckle of veal in two quarts of water, or rather less if possible, with the following additions: two onions, a few isinglass shavings, a bunch of sweet herbs, a blade of mace, and a few peppercorns. Keep this broth for your pie; but the stewed meat, if cooked till tender, can be used in any other way, or curried, taking care to reserve a small portion for your forcemeat balls, and keeping all the bones and gristles, which are to be stewed in the broth till it is very good. Half boil your calf's head, and cut it into neat square bits, seasoning it well with pepper and salt and a scrape or two of nutmeg. Then take a suitable pie-dish, and put a layer of sliced ham at the bottom,

adding the head in alternate layers of fat and lean, with forcemeat and egg balls halved and scattered throughout, till your dish is full. Be particularly careful not to place your layers and pieces *too* close, or the pie will be too solid, and there will be no space for the jelly. Add a *very* little water, and a *little* gravy, and cover it with a tolerably thick crust, neatly ornamented, and leaving a hole in the centre. When it is done, baked nicely in a slow oven, pour into it as much of your prepared veal gravy, through a funnel put in the hole, as it will possibly hold, and then place in a cool place to get perfectly cold. When serving, cut carefully down to the bottom with a very sharp knife; and if it has been properly made, it will have a beautifully marbled appearance, with the clear jelly between the meat.

BEEF OR MUTTON PASTY.

Bone a rump or nice piece of beef, or, if preferred, a very lean loin or shoulder of mutton. When it is boned, beat it well with a rolling-pin. Rub five pounds of this meat with two ounces of sugar, and let it lie for twenty-four hours, afterwards washing it clean with a glass of port wine. Season it highly with pepper, salt, cayenne pepper, and a little nutmeg grated. Line your deep dish with a crust, then lay in the meat, covering it with three-quarters of a pound of butter, and put it in the oven, and bake it

as long as you would venison. Stew the bones with a little water and some seasoning, and an onion, so as to make a little good gravy for your pasty. The sugar does not harden the meat so much as salt would.

SQUAB PIE.

Take six large apples, peeled and cored, and cut them in quarters; add an onion cut in very thin slices, and half or three quarters of a pound of lean mutton. Season well with allspice, nutmeg, lemon-peel, and sugar to your taste; cover with a light paste, and bake. Many prefer a layer of mashed potatoes at the bottom of the dish, and a crust of the same kind above.

VEGETABLES.

TO STEW PEAS.

Fry two or three lettuces and two or three onions well in butter, and add them to a quart of freshly-shelled green peas, with a pint of milk. Season with pepper and salt, and stew them altogether for three hours. Put in a small sprig of mint, thyme, and parsley; but these must be carefully taken out again before serving. Just before you send it to table dust in a little powdered white sugar and cayenne to your taste, and thicken with a little flour and butter.

STEWED RED CABBAGE.

Scoop out all the core and stalk of a nice well-shaped red cabbage. Then mix equal proportions of lard and butter with one tablespoonful of strong gravy, plenty of black pepper, some salt, and a very small quantity of mace. Put all these ingredients

into the hole of the cabbage, tie it tightly round, and then put a very clean cloth round it, and stew it for five hours gently in weak broth, from which *all* the fat has been removed very carefully. When tender, take off the cloth and string, and drain it well on a strainer. Send to table with sausages round it.

SPINACH IN BOXES.

Prepare the spinach as for a second-course dish, only adding a little cream to it. Cut the boxes from the crumb of a loaf that is not too new, of what shape you please, only of such a size that the dish will take seven. Mark a piece out of the top with a paste-cutter in the same manner as you do for patties. Fry the boxes a fine light brown in clarified butter. When done, take the tops off and scoop out the crumb carefully, and fill them with spinach, put the lids on again, and dish on a napkin. The same boxes are used for oysters or mushrooms.

POTATOES À LA MAÎTRE D'HÔTEL.

Boil some fine potatoes, and let them become quite cold; then cut them into rather thick slices. Put a good piece of butter into a stew-pan, and put in about a teaspoonful of flour. When the flour has boiled a little while in the butter pour in by degrees a breakfast-cupful of weak broth. When this has boiled

up, put in the potatoes, and stew for a little while. Have ready some parsley which has been boiled in salt and water, and then well chopped, and add to the potatoes, with some pepper and salt. Then take them off the fire, and when quite off the boil add the yolk of one egg, well beaten with a little lemon-juice and a tablespoonful of cold water. As soon as the sauce has set, you may dish the potatoes high in the centre, with the sauce round them, and send to table.

CARROTS AND PEAS.

When green peas are getting rather old, they may be dressed to advantage as follows. Take some peas and dress in the usual way, boiling a sprig of mint with them, but taking it out when they are done enough. Have ready about a third of the same quantity of young carrots, also boiled, well drained, and then chopped very fine with a knife. Put a good lump of butter in the midst of the peas, and add your carrot, mixing all well together, and dusting in a seasoning of salt and pepper. Serve heaped up high in the centre.

STEWED VEGETABLE MARROW.

When vegetable marrows are too old and large to serve in the usual way, they may be prepared in the following manner, and will be found delicious.

Cut your marrows into conveniently-sized long pieces, removing the seeds, &c. Then fry them very lightly in butter, in the same manner in which you would prepare vegetables for a haricot. Take them out and drain them well, and fry a couple of large onions sliced in the same butter, draining them well also. Have ready in a stew-pan a sufficient quantity of good stock or gravy, and lay in your marrows and onions, letting them stew till tender, but do not let them break. Lift carefully out to a hot dish, and serve with the onions and gravy poured over them. You can add a little thickening to your sauce at pleasure; but above all be careful that whatever stock or gravy you use has been previously well freed from fat.

SCALLOPED TOMATOES.

You will require a small tin on purpose for this very delicious preparation, of the same shape and depth as a good Yorkshire-pudding tin, but not of such a large size. Rub it well with lard or butter, and place your tomatoes neatly on it, taking care that the fruit is fully ripe. Then having grated a sufficient quantity of fine white bread crumbs, fill up all the spaces between and around the tomatoes with them, sifting a thin layer of crumbs over all. Cut some butter up into small bits and put over all the top, and set the tin in the oven. Bake till the fruit is quite tender, and the bread nicely browned. Put

a napkin folded neatly, or a nicely-cut frill of white paper, round the tin, and place it in a dish, sending to table very hot.

AN EXCELLENT SALAD.

The yolk of a raw egg thoroughly well beaten and freed from specks, to this add very gradually, a few drops at a time, two tablespoonfuls of the *best* salad oil, working and blending it very smoothly. To this add as gradually two tablespoonfuls of the best vinegar, one teaspoonful of tarragon, celery, or chili vinegar, as preferred, and one teaspoonful of water—a little cream, if you have it, is a great improvement. All these ingredients must be blended most carefully and smoothly, and lastly flavoured with a little salt to your taste. Cut up rather small some fresh-gathered young lettuces, and a very few small thread onions or chives, previously well washed and most *thoroughly drained.* The French plan of washing salad is a good one, and easily adopted. They wash their lettuce, &c., in plenty of cold spring water, then take it out and place it in a daintily-clean wicker covered basket, kept on purpose, and swing it to and fro till every drop of water is drained out. Lay your cut salad in the bowl and pour the dressing over it, stirring well, so that all shall be equally mingled. Garnish with very thin slices of cucumber and *red* turnip radishes.

BEETROOT SALAD.

Wash the beetroot very carefully, so as not to break it in the least, or the juice will run out and leave it almost colourless. Then lay it in boiling water, and boil until sufficiently tender. Pare them, cut them into slices about half an inch thick, and either cut them into dice, or stamp them out with a small cutter. Arrange neatly in a flat dish, and pour over them a dressing composed of one tablespoonful of best sweet oil, two of the best vinegar, and salt to taste. Garnish your dish with strips or rings of the whites of hard-boiled eggs.

ASPARAGUS, BELGIAN FASHION.

Clean your asparagus very delicately, and put in cold water; when done tie them in even bunches, and throw them into plenty of boiling water, which has been slightly salted and well skimmed. When sufficiently done serve them on a toast, with the yolks of *hard*-boiled eggs laid round them, and some oiled butter served separately in a tureen.

WATERCRESSES, COUNTRY FASHION.

Carefully pick over the cresses, and lay them in a strong brine, so as to clear off all insects and snails, and when this has been thoroughly done, put them

in a clean stew-pan and let them stew for about a quarter of an hour. Drain them well and chop them, not too finely, seasoning with pepper and salt. Put them again into the stew-pan with a lump of butter, and heat them thoroughly. Just before you dish them add a tablespoonful of cucumber, or plain vinegar, mixing it well in. Garnish with *croûtons* of delicately-fried bread.

SWEET CARROTS.

Take a pound of young well-grown carrots, after being washed, peeled, and cut into thin strips. Half boil them, and drain them free from all moisture. Then put half a pound of good moist sugar into your stew-pan with a little water, and add your carrots. Boil till the water is reduced nearly half, and then squeeze in the juice of nearly half a lemon. When you have only about two tablespoonfuls of juice and the carrots are quite tender, add nearly the juice of another lemon, and serve hot, with sippets of lightly-toasted bread round.

PRESERVES.

GOOSEBERRY CHEESE.

The little rough red gooseberry must be used, putting half a pound of preserving sugar to a pound of the fruit. Crush them slightly, and then let them stew until quite tender. Then rub them through a hair sieve, to prevent the seeds going through, and adding your sugar, boil it again till quite thick, carefully stirring them all the time, that they may not burn. When they are sufficiently done to be stiff, pour it into the proper-shaped cheese-pots, cover with brandy paper, and tie down close.

LEMON PRESERVE.

Two pounds of loaf sugar finely pounded, half a pound of butter, twelve eggs, leaving out four of the whites, the juice of six lemons, and the rinds of four of them finely grated. Put all these into a delicately-clean enamelled preserving-pan, and let them simmer

over the fire, or rather on a hot hearth, until the sugar is dissolved, and it thickens like honey and becomes clear. Keep stirring it all the while it is over the fire, and when thickened sufficiently pour it into small jars. When quite cold, tie them down close, put them in a dry place, and it will keep for many months.

GOOD MINCEMEAT.

Boil the peel of two lemons in two waters, throwing away the first, till they are quite soft. Beat the peel in a marble mortar with three quarters of a pound of loaf sugar. Chop one quarter of a pound of good fresh beef suet very small, being *most* particular to string it well, and free it from every particle of skin, or you will spoil your mincemeat. Add a little salt, one pound of apples weighed after they are peeled, cored, and tolerably finely chopped, one pound of currants, well washed, picked, and dried, the juice of half a lemon, two ounces of orange or lemon peel, and half a large wineglass of brandy. Mix thoroughly well together, and press down closely in a jar, and tie it down, for it is better when made a fortnight before Christmas.

Excellent ORANGE MARMALADE.

Halve Seville oranges, as many as you choose to use, and take off the peels with the handle of a spoon.

String them through the middle with some coarse thread, and boil them in salt and water till they are so tender a straw will pierce them easily. Then scrape out a small portion of the white pith, and cut them into small chips. If you prefer it, and require a more digestible marmalade, you can chop them very finely, as you would lemon-peel. The inside pulp of each orange must be squeezed and pulped with a spoon, each atom of skin and seed being removed, but do not strain it. When you have done this, put the pulp and peel together and mix it well with a wooden spoon. Weigh a pound of powdered loaf sugar to each pound of prepared fruit, and put it in a clean enamelled preserving pan, boiling it rather more than half an hour. This is rather a troublesome process; and the Scotch marmalade may now be bought at such a low price that there is no economy in making it, but those who prefer a very delicious sweetmeat, and disregard the trouble of preparing it, will find this method amply repay them.

MEDLAR JELLY.

Put the medlars into a preserving pan, and fill it up with spring water, letting it boil till the medlars are soft. Then work them through a coarse sieve. To every pint of pulp put three quarters of a pound of loaf sugar, which you must put in when they are quite hot. Skim them well, and finish as other

preserves. When well managed they resemble guava jelly.

APRICOT CHIPS.

Take some fine apricots, thoroughly ripe, and slice them longways, without peeling them. Then take an equal quantity of double-refined sugar, and boil to a thin candy; then put in your fruit, and let them stand on the fire till scalding hot. Let them lie a night in the syrup, then take them out and dry in the sun on plates or dishes, placing them singly.

MULBERRY SYRUP.

Put your mulberries (ripe and perfect ones) in an earthen jar, and set it into a large boiler of water over the fire, till they are nearly stewed down. Then squeeze them through a sieve or strong piece of coarse muslin or cheese cloth, and allow to them three quarters of a pound of fine sugar to a pint of liquor. Boil it till it is pretty thick, and when quite cold bottle it, adding a tablespoonful of French pale brandy to each bottle. Cork close and cover with resin.

CHERRY BRANDY.

Bruise a quantity of small black cherries in a stone mortar, and to every pound of fruit put half-a-pint of good brandy. When the whole is mixed you may add half a pound of bitter almonds, or in the same

proportion to every gallon of brandy. Put your fruit and liquor into stone jars, and cover it close for a month or six weeks. Then pour it through a fine sieve, and bottle it. This will prove a rich and delicious cordial.

DELICIOUS CURRANT JELLY.

Gather the fruit on a dry day, either red or black currants, and strip them into an earthen jar, tying a paper over them, and putting a slate on the top. Stand the jar in a boiler of boiling water, and let it boil for two or three hours; then strain it clear, and to every pint of juice add one pound of preserving sugar. Boil and keep well skimmed. When thickened enough, put into your pots, and finish with brandy papers.

PRESERVED RED GOOSEBERRIES.

To every quart of gooseberries allow a pound of either coarse loaf or good moist sugar. If loaf, dip each piece in water before you put it into the pan, and boil and skim it thoroughly. Then put in your gooseberries, and let them boil nearly an hour. When cold in the pots, add brandy paper.

PRESERVED PEACHES.

Take the largest peaches you can procure, but do not let them get over-ripe. Rub off the lint with a

cloth, and run them down the seam *just* skin deep with a pin. Cover them with brandy, and let them stand for a week, covering with a bladder from the air. Then make a good strong syrup, boiling and skimming it well. Take the peaches out of the brandy, put them in the syrup, and boil till they look clear. Then take them out and put in glass jars, mix the syrup with the brandy, and pour cold upon the peaches, tying them down close with a bladder and leather. These prove a delicious sweetmeat.

BULLACE CHEESE.

Take your fruit when they are full ripe, and put them into a pot. To every quart of bullace put a quarter of a pound of loaf sugar, roughly broken small. Bake them in a moderate oven till they are quite soft, and then rub them through a hair sieve. To every pound of pulp add half-a-pound of loaf sugar beaten fine, and then boil it an hour and a half over a slow fire, keeping it stirred all the time. Then pour it into potting pots, and when cold put brandy-paper and tie down. Store it in a dry place and it will keep for months, cutting out very clear and bright.

TO PRESERVE WINE SOURS.

Take the finest wine sours, and picking off the stalk, run down the seam with a pin skin deep;

then take half their weight in pounded loaf sugar, and lay it between the fruit in layers till your jar be filled. Set it in a boiler of boiling water till they are quite soft, and then strain your syrup from them carefully. Give it a boil, and then pour it on them, and do so several times till you see the skin look hard, and the plum clear. Let them stand a week, then take them out one by one, and put them into glasses. Give your syrup a boil (if you have not enough syrup, boil a little clarified sugar with it), and fill up your glasses with it. Put brandy-paper over, and tie bladder over them, for if the air gets to them they lose their fine colour.

PRESERVED SIBERIAN CRABS.

Scald the fruit and drain well from the water. To every pound of fruit allow a pint of water and a pound of sugar; boil this separately to a syrup, and skim it well; then put in your fruit and let it lie all night. Take a few crabs, previously reserved, and boil in a *little* water till you have got it well flavoured with them, strain it off, and boil it with the syrup and fruit, lifting each in carefully so as not to break it. Simmer them gently for a long time till they are thoroughly done, then when cold place them in glasses and pour the syrup over them. Be sure and tie down closely.

PRESERVED DAMSONS.

Prick five hundred damsons with a pin, and put them into a brown pan with three pounds and a quarter of good moist sugar. Tie brown paper over them, and stand them in a slack oven for one night. Next day put them into a stew-pan, and boil them gently for ten minutes. When put into the jars, first put some white writing paper, and then put clarified mutton suet over them. They are excellent for common family use.

DAMSON CHEESE.

Put as much fruit as you require into a stone jar, and bake it in a slow oven till tender, or stand the jar in a saucepan of boiling water on the fire, and boil. When the juice runs freely, pour off a *little* of it, and set the rest of the fruit in a preserving pan over the fire, letting it boil quickly till it begins to dry, being careful to prevent its burning. Then for every two pounds of fruit add half a pound of powdered loaf sugar; stir it well in, and simmer for nearly two hours slowly. Then boil it quickly for half an hour, till the sides of the pan candy. The stones must be taken out before the sugar is added.

If the skins are disliked, you must proceed as at first, only not taking out any juice. Before you add the sugar, you must then pulp the fruit through a

sieve, and proceed as directed afterwards. When boiled sufficiently in either way, pour the preserve into potting jars or dishes, so that it may be rather more than an inch thick. It should cut very firm. It is an improvement to crack the stones, blanch the kernels, and add to the jam.

PRESERVED MAGNUM BONUM PLUMS.

Prick them well with a needle to prevent bursting, and simmer them very gently in a thin syrup. Then put them in a china bowl, and when cold pour the syrup over them, letting them lie for three days. Then make a fresh syrup, in the proportion of three pounds of loaf sugar to five pounds of fruit. Do not put any water, but dip each largish piece of sugar rapidly in water, and put in your preserving pan. Boil and skim well, then put in your plums, previously well drained from the first syrup. Do them very gently until they look quite clear, and the syrup adheres to them. Then put them one by one in small pots, and pour the syrup over them. If you wish to dry any of them, you must reserve a little of the syrup, and boil it quickly; then give the fruit one warm more, drain them, and put them to dry on dishes in a cool oven. It is no economy to do these plums in one syrup only, for they are then very apt to ferment—it is preferable to use the two as directed, and then the first quantity can be used

to sweeten fruit tarts with; it will, however, be too acid to keep long. Or if you intend to dry a few, you can add your best second syrup to those you intend to keep in it in the glasses, and use the first, with a little more sugar, to give the last boil to those which are to be dried, the same serving for several sets, if done one after another.

BARBERRY DROPS.

The black tops must be cut off, and then roast the fruit before the fire till it is soft enough to pulp with a silver spoon through a sieve into a china bowl. Then set the basin in a saucepan of water, the top of which will just fit it, and stir it till it grows thick. When cold put to every pint a pound and a half of sugar—the best double-refined, pounded, and sifted through a fine sieve. Beat the sugar and juice together for three hours if you have a large quantity, but two hours will generally suffice. Drop the preserve on sheets of white paper whatever size you please. During some seasons the barberries are riper and require less sugar, of which you may judge when it is well mixed by its stiffness. If it runs when dropped there is not enough sugar. A dry room will suffice to dry them. Be careful to touch the fruit only with silver or wood, as any other metal injures the fine colour.

BARBERRIES WHOLE.

Tie the stalks of the barberries neatly and tastefully on some small thin strips of clean white wood, leaving about an inch uncovered at one end. Simmer them in some good syrup two successive days, covering them with it each day when cold. When they are quite clear they have been simmered enough. On the third day put a layer of them out of the syrup into a new sieve, and dip it quickly into hot water to take off any syrup still adhering. Lay them before the fire on a clean cloth to drain, while you do some more in the same way. When all are ready, have some double-refined sugar, well powdered and sifted, and sift all over them till they are quite white. Lay them on reversed sieves in a slightly warm oven, turning several times, and keeping warm till they are dry, watching them carefully.

WHITE CURRANT JELLY.

Put your white currants, which must be gathered on a dry day, into a delicately-clean enamelled preserving pan, and let them simmer gently till you have extracted all the juice. If you can obtain about a quarter of the quantity of white raspberries to mix with your currants, the improvement will be great. When the fruit is thoroughly tender, strain it through doubly-folded muslin, and replace in the saucepan,

boiling it fast for about ten or fifteen minutes. To each pound of juice, weighed after strained, add half a pound of powdered loaf sugar; add this to your juice, taking it off the fire to do so, and then boil it for about ten minutes more. You must be particularly careful to remove all the scum, both before and after the sugar is added. The muslin through which you strain it should be new, only thoroughly washed and dried first.

PRESERVED ENGLISH FIGS.

Take some fine English figs, when fully ripe, the larger the better. Peel the thin skin from them carefully, and cut off just the woody part of the stem. Put over them their own weight in powdered loaf sugar, and let them stand for some hours. Then take a clean preserving pan and put your sugar and fruit in it, and let them gradually simmer till tender, carefully skimming and stirring the syrup, but taking care not to break the fruit. Then allow them to boil so as to evaporate the syrup a little, and when it is of proper thickness, allow them to cool. Take the figs separately out and place in glass jars, pouring the syrup over them. If preferred, they may be drained and dried like other fruit, when they become firm, and resemble citron; they are delicious either way.

MULBERRY JAM.

Let your fruit be freshly gathered on a dry day. Boil it up gradually and well, stirring and skimming well. Then add half its weight of preserving sugar, boiling it nearly an hour more, and continuing the stirring and skimming. Finish like other preserves.

PRESERVED GREENGAGES.

Gather the fruit before they are quite ripe, and put them into a pan with vine leaves between every row, having lined the bottom with them. Fill it up with spring water, and scald the plums over a slow fire, until they will peel easily. Then skin them carefully and put them back into the same water, with some more vine leaves; cover the pan very close, and let them green, at a great height from the fire. Drain them when of a good colour, and pour over them a rich syrup, leaving them with it for the night. The next day boil it up, and put in the plums, giving them a boil. Repeat this twice a day, until they look very clear. Then, if you choose it, put them into a fresh syrup—and this is the best plan for those intended to keep—and boil them up for the last time. Be very careful to remove every particle of scum as it rises. Cover with brandy-papers, and tie close down.

EGGS.

EGG CHEESE.

Beat twelve eggs, all separately, and then together, strain them, and mix with an equal quantity of milk. Put it into a stone jar, and then stand the jar in a saucepan of cold water. When the water boils, try with a spoon if it is thick enough, and if so ladle it out with a skimmer, breaking it as little as possible, into a mould with holes in it. Let it stand to drain in a cold place all night. Then turn it out in a dish for table.

BUTTERED EGGS.

Beat six eggs thoroughly well, and mix them with little good cream. Have ready a clean stew-pan, and put a piece of butter into it to melt; when just melted, pour in the eggs, and stir it over the fire until it breaks. Have ready a delicately-toasted slice of bread to lay it on, and serve it up sprinkled with a little salt.

OMELET.

Make a good batter of eggs and milk and a very little flour. Put to it some well-chopped parsley, green onions or chives, or a very small quantity of shalot, a little pepper and salt, and a scrape or two of nutmeg. Mix all these ingredients thoroughly together. Make some butter boil in a small clean frying-pan, and pour in your batter, frying it carefully. When one side is done, gently tilt your pan and turn it on the other. When it is done, serve with a little drop of *good* gravy in the dish.

PUFF FRITTERS.

Put a bit of butter about the size of an egg into a stew-pan, with a little grated lemon-peel, a coffee-spoonful of orange-flower water, a quarter of a pound of sugar, a little salt, and a large gill of water. Let the whole boil together a moment, and then put in as much flour as will form it into a thick paste. Stir it well over the fire with a wooden spoon till it sticks to the pan, then stir in two eggs. Afterwards add two more, and continue to do so until the paste becomes soft, but not thin. Then put it upon a dish, spread about the thickness of a finger. Make some fresh lard moderately hot in your frying-pan, dip the handle of a spoon into it, and then take upon the end a bit of the paste about the size of a walnut. Drop

it into the frying-pan towards the edge, and continue thus till you have used all your paste. Fry them over a slow fire, taking care to stir your fat continually. When the fritters are well raised, and of a good colour, serve them hot, well-powdered with fine loaf sugar. If properly made, they should be light, and hollow within.

SPANISH FRITTERS.

Grate two lemons, and put the grated peel into a stew-pan, with a little white wine, a bit of cinnamon, and four or five cloves. Set the stew-pan on the fire to boil for a few minutes, and then take out the spice. Put about three ounces of butter into a larger stew-pan; when melted, add what the lemon-peel and spice were boiled in, and put it on to boil for a few minutes. Then put in about three tablespoonfuls of flour, and one of sifted white sugar. Keep stirring it up for a few minutes while on the fire. Take it off, and break four eggs, one at a time, into it; keep beating it up till all the eggs are in, and then beat it up until it is quite smooth, and add a glass of brandy. Have ready some hot lard in a stew-pan, and drop the batter in with a teaspoon. When they are done a nice brown take them up, and lay them on the back of a sieve, and afterwards on paper, to drain thoroughly. Sift powdered sugar over them, and glaze with a salamander. Dish on a napkin.

PUDDINGS.

PLUM PUDDING. No. 1.

Half of a half-quartern loaf grated, three-quarters of a pound of beef suet finely chopped, one pound of Muscatel raisins chopped, half a pound of currants washed and picked. Add good moist sugar to taste, nutmeg, lemon-peel, finely grated, and a small quantity of lemon-juice, a little salt, a little brandy, and five eggs. Butter a basin very well, but do not flour it, as that makes the pudding look white on the outside. Press it very tight down in a pint basin, and put a piece of writing paper over the top, and then the cloth over all, very firmly, so that it cannot slip. If you keep it constantly boiling all the time, three hours will be sufficient to do it well.

PLUM PUDDING. No. 2.

Three-quarters of a pound of suet, one pound of raisins stoned, the same of currants, five large table-

spoonfuls of flour, one of sugar, three of cream, a little salt, the yolks of five and whites of three eggs, lemon-peel and nutmeg to taste, and two spoonfuls of brandy. Mix all well together, tie in a cloth, and boil five hours.

PLUM PUDDING. No. 3.

Take a pound of fresh beef suet well picked and chopped, one pound of the best raisins stoned and chopped, five tablespoonfuls of best *dried* flour, five eggs well beaten, half a nutmeg grated, a small dash of salt, seven ounces of lemon and citron peel candied, a very little *fresh*-powdered ginger, and half a glass of the best French brandy. Mix all thoroughly together, butter a pudding mould or basin well, and boil it five hours.

GRANNY'S OLD-FASHIONED PUDDING. No. 4.

One pound of best raisins carefully stoned, one pound of currants well washed, picked, and dried, the same quantity of beef suet scrupulously picked free from skin and chopped small, the same of best flour, a few bread crumbs, and several blanched almonds chopped, some powdered loaf sugar, and lemon, orange, and citron candied peel to your taste, sliced thin, with a little grated nutmeg. Beat five fresh eggs thoroughly, and stir to them gradually a glass of the best French brandy. Mix and stir so

thoroughly that all is equally blended and distributed. Tie in a cloth, and boil five hours. Send to table with brandy set on fire blazing round it.

THE EPICURE'S PUDDING.

Make some rich but very light puff paste and line a pie-dish with it—selecting one that is not a very deep one. Take an ounce of lemon-peel candied, the same of orange and citron, and slice it all up in fine small shavings, laying them at the bottom of the dish, and strewing lightly over them half an onnce of sweet almonds finely chopped with three or four bitter ones, all previously blanched. Beat the yolks of eight and the whites of two eggs, and mix with half a pound of powdered loaf sugar, and a tablespoonful of French brandy. Pour this over the sliced peel, and bake it in a moderately-heated oven for one hour.

SICILIAN PUDDING.

Melt a quarter of a pound of *fresh* butter, and let it cool gradually; then pour it on the yolks of two eggs and the white of one. Add some rolled fine white sugar, and flavour to your taste with either almond or lemon-peel, beating all up together. Then line a dish with good puff paste, and put a layer of one or two kinds of preserve in it, pouring the above mixture over all, and bake it. When it is just

baked, spread over it some solid froth of white of egg, and sift some finely-powdered sugar over it till it looks quite white. Let it stand for a few minutes in a cool oven or before the fire, to harden, and then stick spikes of blanched almond all over it. N. B.—Take care that you pour off the melted butter quite clear and free from the sediment at the bottom.

ALMOND BOUDINETTES.

Two ounces of sweet almonds, blanched and pounded with a little drop of water to prevent their oiling, two ounces of fine bread crumbs, two ounces of butter warmed, sugar to taste, the yolks of three eggs well beaten. Mix all well together, and just before you put them into the oven add the whites of the eggs, well beaten to a strong froth. Put them in little cups, and bake, serving them with a tureen of wine sauce.

ALMOND PUDDINGS. No. 2.

A pint of cream boiled, a quarter of a pound of butter melted, a quarter of a pound of Naples biscuits, one ounce of sweet almonds, and a quarter of an ounce of bitter ones blanched and chopped *very* fine, five eggs well beaten, sugar to taste, and a few currants. Bake or boil them in cups and serve with wine sauce.

MECKLENBURGHS.

Take a pint of thin cream, six eggs, leaving out four of the whites, three ounces of sweet almonds blanched and chopped—but not *too* finely. Two large tablespoonfuls of flour, a quarter of a pound of butter clarified, and as much fine loaf sugar well rolled and sifted as you please. Fill little cups, *well* buttered, three parts full, and bake them in a quick oven. They require little baking, and must be turned out neatly on a dish, pouring a good sauce, well flavoured with wine, sugar, and nutmeg, round them just before serving.

BOILED LEMON PUDDING.

Half a pound of suet chopped finely, half a pound of finely-grated bread crumbs, half a pound of pale moist sugar, three eggs, the rinds of three lemons grated, and the juice well strained. All this is to be *well* but *lightly* mixed, and put into a mould *well* buttered, with a piece of clean white paper well buttered laid over it before the cloth is tied over it. It will take three hours to boil it.

BAKED LEMON PUDDING.

Take six ounces of finely-grated bread crumbs, six ounces of suet finely chopped, and the same of good

pale moist sugar. Grate the rinds of two fresh lemons, and add the strained juice of one and a half, then beat two eggs thoroughly and mix them last of all with the rest of the ingredients. Butter a pie-dish and pour it in, baking it one hour.

LEMONETTE.

Pare and core some good cooking apples and boil till nearly tender, and of these take half a pound. To this add the juice of rather more than half a lemon, and the grated peel of a whole one. Sweeten to taste with powdered loaf sugar—about half a pound is usually sufficient. To this add the yolks of eight and whites of six eggs well beaten, three ounces of butter, liquefied sufficiently to mix with them, and beat all up well together. Put it into a pie-dish, and bake for nearly an hour.

THE LADY'S LEMON PUDDING.

The juice of two large fresh lemons, strained, the rinds finely grated, four eggs well beaten, the yolks and whites first apart, and then mixed, rather less than a quarter of a pound of fresh butter, and the same quantity of powdered loaf sugar. Melt the butter slowly, and mix the sugar with it, and when it is quite cold again add the eggs and lemon, mixing slowly and carefully. Line a neat pie-dish with

good light puff paste, and put in the above mixture. Bake one hour, and serve directly it is done, as it becomes heavy if allowed to cool before it is sent to table.

SUPERLATIVE SPONGE PUDDING.

Butter a handsome mould, holding one quart, and stone some best raisins carefully, and stick them in a pattern over the inside of it, taking care to turn the best side of the fruit next the mould. Take fourteen sponge biscuits, and cut a few in half, and having well beaten six eggs and mixed them with a pint of new milk, dip the cut pieces of biscuit in the mixture, and press them carefully all round inside the shape, so as to fix the raisins. Then when you have lined the sides and bottom entirely (turning the cut sides towards the mould), lay the rest of your biscuits in whole; sweeten the milk and eggs to your taste, and pour in a little at a time, as the biscuits soak it up. It is better done some hours before it is boiled, as the biscuits require time to become thoroughly soaked, so as to absorb all the milk and eggs. Then tie it tight, and boil it one hour, serving it with good wine sauce. Serve up to table directly it is done, or it will be spoiled.

BAKED SPONGE PUDDINGS.

Take the *weight* of three eggs in fresh butter, best flour, and sugar. Then take four eggs, that is, the

three first and one over, and beat them well. Then beat your butter by itself until it becomes cream again, then first beat in the flour gradually, then the eggs and sugar. Well butter some small shapes or cups, and fill with the mixture, and bake them three quarters of an hour in a moderate oven. Turn them out carefully on a dish, and serve with wine sauce, either in a tureen, or poured gently over them just before sending to table. You may if liked add a few spikes of blanched almonds.

MADEMOISELLE'S PUDDING.

Beat one egg very well, and add one cupful of oiled butter gradually to it, one ditto of cream, and one of milk; beat this all well together, and flavour to taste with essence of lemon or ratafia, and then mix with it sufficient flour, until it is thicker than a batter pudding. Put it into a mould, and boil it one hour and a quarter.

BOILED BATTER PUDDING.

One pint and a half of milk, the whites and yolks of four eggs, beaten apart and then together. Take ten tablespoonfuls (not heaped ones) of very well-dried best flour (and you cannot be too particular on this point, as the success of your pudding depends on the goodness of the flour), and mix it gradually

and *very* smoothly with the eggs and milk. Butter a basin well, and pour in the batter, tying a well-floured cloth over it, and putting it carefully into boiling water. You must keep twirling it about until you think it is set.

DERBYSHIRE PUDDING.

Cover the inside of a pie-dish with light puff paste, and place in the bottom a layer of raspberry preserve, strewed with slices of blanched almonds, and then fill it up with the following mixture: half a pound of fresh butter beaten to cream, the yolks of six and the white of one egg, twelve ounces of powdered loaf sugar, and, added last, six drops of essence of almonds. Grate two or three ratafia biscuits fine and strew over the top, or, if preferred, sift a little finely-powdered loaf sugar. Bake in a brisk oven, but do not overdo it.

CAKE PUDDINGS.

Take two eggs well beaten, and their weight before broken in loaf sugar, fresh butter, and good flour. Beat the eggs and sugar well together, then, having previously well rubbed the butter into the flour, mix the whole thoroughly but lightly. Put it into small shapes, and bake half an hour. When you serve them, strew sifted sugar over them, and send a tureen of brandy sauce with them, or plain wine sauce, if preferred.

MADAME'S OWN PUDDING.

Boil two ounces of the best sago slowly in a pint of new milk. When it is quite cold add to it five eggs well beaten, two Naples biscuits grated, a little brandy, and sugar to your taste. Boil it in a basin one hour, and send it to table with a delicately-flavoured sauce, made of wine or fruit syrup, as preferred.

EVE'S PUDDING.

Take half a pound of suet carefully shredded and freed from skin, half a pound of currants, half a pound of raisins stoned, a teacupful of finely-grated bread crumbs, three large apples pared, cored, and chopped, three ounces of pale moist sugar, as much candied peel as you choose, and nearly a whole nutmeg grated. Mix these all well together and add to them four eggs thoroughly beaten, with two glasses of brandy. Butter a basin or mould, and put it in, and boil it two hours and a half.

VERMICELLI PUDDING.

Boil some vermicelli in milk until it is nearly tender—a short time will suffice—adding a piece of fresh lemon-peel or a bay leaf, whichever is preferred, and which must be taken out when it has sufficiently

flavoured it. Beat three eggs well, and add to the milk and vermicelli, sweetening it to your taste; pour into a tart-dish and bake.

TAPIOCA PUDDING.

Soak about a teacupful of tapioca in cold water for an hour. Then drain off the water through a sieve, and add about a pint of milk, and swell it slowly at a distance above the fire, stirring it frequently till it is quite transparent, the grains of tapioca being visible, but not *white*. It takes some time to do gently, and if it is not soaked at first in sufficient water, it is apt to be tough. Let it cool thoroughly, and then add two eggs well beaten, a little nutmeg, some grated lemon-peel, salt, and sugar, and you may if agreeable add four or five bitter almonds blanched and finely chopped. Bake in a tart-dish about an hour. Take care that the tapioca and milk are quite cold before you add the eggs, or they will curdle.

RUTLAND PUDDINGS.

Make a pint of milk with some flour into hasty pudding, then work into it thoroughly but lightly a quarter of a pound of fresh butter, the same of pale moist sugar, and the same of well-washed and properly-dried currants, a little pounded cinnamon, some ratafia or brandy-flavouring to taste, and some

very thin slices of candied peel. Mix all thoroughly well together, and bake in small cups or shapes, sifting powdered loaf sugar over them when they are turned out on a dish. Be very particular to butter your cups well.

CURRANT PUDDINGS.

Half a pound of best currants, picked, washed, and well dried, not quite half a pound of suet, and six ounces of pale moist sugar, with half a pound of bread crumbs finely grated and sifted. Beat four eggs well, and add to them a little milk, some ground spice, not forgetting nutmeg and a little salt, and mix all well together. Butter small cups, and fill with the mixture, and bake for rather more than half an hour. The same mixture is delicious if rolled into small balls and lightly fried, only the fat must be of the purest kind, and they must be most delicately done. Serve with sweetened melted butter.

GRANDMAMMA'S BAKED APPLE PUDDING.

Pare, core, and quarter about twelve good-sized cooking apples, and boil them till tender in a very little water, *so* little, that they will have absorbed it all when done, adding the rind of a small lemon to flavour them, which must be taken out afterwards. Then beat the apples to a smooth paste, adding the grated crumb of a stale roll, or an equal quantity of

fine bread crumbs, a quarter of a pound of butter melted and poured from the sediment, the yolks of five and whites of three eggs well beaten, the strained juice of half a lemon, all sweetened to your taste, and mix these all well together with the apples. Line a shallow dish with a good paste, lay in the mixture, and bake.

THE VISITOR'S PUDDING.

Take a quarter of a pound of Naples biscuits, and grate them, a quarter of a pound of currants, the same quantity of beef suet very finely shred, a tablespoonful of sugar, and a little nutmeg. Mix all these together with the yolks of two well-beaten eggs, if small, use three eggs. Make this up into balls about the size of a turkey's egg, and fry them a light golden brown in butter. Drain them on white blotting paper near the fire for a minute, dish piled up high on a napkin, and serve with a tureen of light-wine sauce.

LIGHT RAISIN PUDDING.

A quarter of a pound of beef suet finely minced, half a pound of well-dried flour, three quarters of a pound of best raisins stoned, half a pound of light moist sugar, and a little nutmeg, all well mixed together, with four eggs well beaten with a glass of sherry or madeira. Then beat in gradually four tablespoonfuls of good cream and a little dust of salt.

Mix all well together, put it into a thoroughly-buttered shaped-melon mould, and boil it four hours.

FRENCH PUDDING.

Half a quarter of a pound of best rice, boil it for half an hour in half a pint of new milk, till quite tender; when taken off the fire add a piece of fresh butter the size of a walnut, and let it all cool. Flavour it with a little pounded cinnamon, ginger, or any other spice you like, and add three yolks of eggs well beaten, two spoonfuls of brown sugar, and one good tablespoonful of the best old rum. Mix the whole well together, beat the whites of the eggs to a snow, and mix it well with the other things. Butter your dish or shape well, and bake it half an hour.

LAY PUDDING.

Take a pint of cream, three ounces of butter, and a little grated nutmeg, and put it over the stove in a delicately-clean saucepan to heat, then add four eggs well beaten, and sugar to your taste, and continue stirring it over the fire till it is thick, but take care it does not boil. Line a pie-dish with some light puff paste, and at the bottom lay a slice of bread and butter strewed with well-washed good currants and a little finely-minced beef suet. When your custard mixture is cold, pour a portion of it on the bread,

then lay another slice of bread and butter covered in the same way, adding some more custard, and repeat this till your dish is sufficiently full, pouring in all the mixture. Let it stand and soak for an hour, and then bake half an hour in a brisk oven.

BAKED GOOSEBERRY PUDDING.

Take a quart of green gooseberries, not too far ripened, and top and tail them. Stew them sufficiently tender, and rub them through a hair sieve. Of this take six tablespoonfuls, and while the gooseberries are warm stir in a quarter of a pound of butter and half a pound of pale moist sugar. Add gradually a few finely-grated bread crumbs, and some equally fine lemon-peel. Add four eggs well beaten with a little brandy, and mix all thoroughly well together. Line a pie-dish neatly with puff paste, and put in your gooseberry pulp, baking it till the paste is done.

POTATO PUDDING.

To one pound of floury potatoes, well boiled and rubbed through a sieve, add half a pound of butter melted, six eggs thoroughly beaten, and sugar, lemon-flavour, and nutmeg to your taste, putting to it as much new milk as will make it the thickness of a ground-rice pudding. You can add a little brandy, if you please, and it makes a great improvement. If

your sugar is not the *best* moist, you must then use loaf sugar. Line your pie-dish with puff paste, and bake it gently.

ANOTHER POTATO PUDDING.

Boil some fine large potatoes until they are very dry and floury, and rub them smooth in a marble mortar. Take half a pound of this, and mix with it a quarter of a pound of butter, and the same quantity of powdered loaf sugar. When well incorporated, add five eggs well beaten, the peel of a fresh lemon grated finely, with its juice strained. Mix all well together, and butter a pie-dish well to put it in. Bake it in a quick oven.

BAKED CURRANT PUDDING.

Half a pound of currants well washed and dried, half a pound of suet finely minced, and fifteen tablespoonfuls of dried best flour. Add moist sugar and spice to your taste, and a little candied peel cut very small, if preferred. Beat two eggs well, and stir them to a sufficient quantity of milk to mix your pudding to a stiff batter, adding a small teaspoonful of carbonate of soda. Bake in a brisk oven.

EXCELLENT BAKED RICE PUDDING.

Three tablespoonfuls of the best rice, and three ounces of finely-chopped beef suet slowly boiled in

a little new milk until the rice is swelled. Then add a pint of new milk, four eggs well beaten, and a little sugar, nutmeg, and lemon-peel finely grated. If you happen to have any cold roast veal in the house, a little of the fat, minced not too finely, and sprinkled over the top of your pudding, is a delicious addition, that simply requires a trial to ensure its being liked. Bake in a brisk oven.

A CARROT PUDDING.

One quarter of a pound of best flour, the same quantity of beef suet well chopped, of good moist sugar, the same quantity of raw carrot well cleaned and grated, and of potato boiled and mashed fine. To these ingredients add two ounces of candied peel cut small, a little grated nutmeg, and fresh-grated lemon-peel, and a small quantity of salt. Mix all this together with a very little water, and boil it for three hours.

A GOOD COMMON YORKSHIRE PUDDING.

Half a pound of best dry flour, and one teaspoonful of salt. Beat four eggs with rather more than a pint of milk, and mix all together in a smooth batter. Well grease your dish before you pour it in, and then set it under the meat.

LEMON DUMPLINGS.

A real Shropshire receipt.

Grate the rind of a fine fresh lemon, and strain the juice of it, adding it to half a pound of finely-grated bread crumbs, rather less than half a pound of well-chopped beef suet, and a quarter of a pound of powdered loaf sugar. Beat up two eggs, and mix the whole together. Make it into small balls, tie them in cloths, and boil half an hour. Serve with wine sauce, and send up directly they are done, or they will become heavy.

EIGHT QUARTER PUDDING.

One quarter of a pound of best flour, the same quantity of well-chopped suet, fine-grated bread crumbs, well-picked currants, raisins stoned, and also of potato, boiled, mashed, and rubbed through a sieve, and of raw carrot finely grated. Make up the eighth quarter with sugar, spice, candied peel, and one or two sweet almonds blanched and chopped. Mix all well together first, before you add the raw carrot, which will make it sufficiently moist. Boil for three hours and a half.

CHEESECAKES, &c.

ALMOND CHEESECAKES.

Blanch two ounces of sweet almonds and a few bitter ones, and pound them very fine in a mortar, putting a few drops of water to keep them white. When pounded fine put them into a basin with the yolks of three eggs, and as much sifted sugar as will sweeten it. Beat them well up with a spoon, and then beat up the whites of two eggs with a knife, either on a pewter plate or stew-pan cover, when done put them to the almonds. Add the rind of a lemon grated finely, one tablespoonful of apricot jam, a little nutmeg, and half a glass of brandy. Line the tartlet-pans with puff paste, and fill them about half full with the mixture. Watch them while baking, as they are apt to burn.

CHEESECAKES OF CURD AND ALMONDS.

Press the curd very dry, so as to get all the whey out of it, and then put it on the back of a sieve with

about two ounces of butter, and rub it all through with a wooden spoon into a basin. To as much as will make two dozen cheesecakes put six yolks of eggs, three whites, well beaten separately, a few bitter almonds pounded very fine, the rind of a fresh lemon grated, and a glass of brandy. Beat all well up together, and line your pans with puff paste, not quite filling them with the mixture. They will take about ten minutes to bake. Drain them on paper when done.

COMMON CHEESECAKES.

The yolks of three eggs and a spoonful of flour boiled gently in a pint of new milk; when cold add two eggs well beaten, grated lemon-peel, and sugar to taste, and a little brandy. Line your pans, and fill three parts full with the mixture. Bake nearly a quarter of an hour.

LEMON CHEESECAKES.

Blanch one pound of almonds, and beat them fine in a mortar with a little rose water and half a pound of loaf sugar. Pare the rinds rather thickly from two lemons, and boil them till tender, then beat them fine in the mortar, and mix with the almonds. Add very gradually the yolks of eight eggs, and the whites of four, mingled with three quarters of a pound of butter liquefied and poured off the sediment when

almost cold. This will keep three or four days before baking. When you need it, line your patty-pans with puff paste, fill nearly full, and bake briskly.

PLAIN LEMON CHEESECAKES.

Half a pound of butter, two pounds of pounded loaf sugar, and twelve eggs, leaving out four of the whites, the juice of six lemons, the rinds of four grated finely. Put all these in a stew-pan, and let them all simmer over the fire gently till the sugar is dissolved and it thickens like honey. Stir it all the time it is on the fire, and then pour it into jars. When cold tie it down close, and it will keep for some months. When you use it, line your dishes with puff paste, and fill *half* full with the lemon preserve, baking them nicely.

SUGAR PUFFS.

Take the whites of four eggs, and beat them to a strong froth, and add as much very fine rolled and sifted sugar as will make it into a stiff paste. Add a few caraway seeds, a little rose water, or lemon or ratafia essence, to flavour them. Beat it well for one hour, and then sift sugar over a sheet of white paper, and drop them on it the size of a sixpence. Bake them carefully in a slow oven, and they will be a beautiful white.

GERMAN PUFFS.

Take two tablespoonfuls of flour, two eggs well beaten, half a pint of new milk or cream, and two ounces of butter just melted, and stir all well together. Add a little nutmeg and salt, or sugar if you prefer it. Put them in teacups or little deep tin moulds, but only fill them half full. A quarter of an hour will bake them in a quick oven, letting it be hot enough to colour them at top and bottom. Turn them into a dish, and strew sugar over them.

SWEET DISHES, &c.

ORANGE OR LEMON SPONGE.

Take six large oranges and one lemon, pare the rinds as thin as possible, and squeeze out all the juice. Let the rinds remain in the juice till you think it has a sufficient flavour—say four or five hours. Boil an ounce of isinglass in half a pint of water till dissolved, then strain the juice and add the isinglass to it *hot*, beating it all the time (and having previously sweetened it to your mind), till it is of a very heavy froth; then put it in a mould all night.

WINE FLUMMERY.

Boil one ounce of isinglass in a little more than a half pint of water till it is quite dissolved, and strain it nicely, adding half a pint of white wine, a drop or two of essence of lemon, the juice of half a fresh one, and as much fine sugar as you please. Put the yolks

of three eggs in a basin, and beat them thoroughly, and add *by drops* the hot wine, &c., to it, for only a drop or two at a time must be carefully mixed, or it will curdle and be spoiled. When all is put in, pour in the mixture in a mould.

BLANCMANGE.

One ounce and a quarter of isinglass, three ounces of loaf sugar powdered, one ounce of sweet almonds and ten bitter ones, the peel of one lemon put to one quart of new milk, *or* a pint and a half of new milk and half pint of good cream. Boil all these carefully together until the isinglass and sugar are completely dissolved, and it tastes sufficiently of the almonds, and then strain it through a muslin into a delicately-clean jug, adding *very* gradually a tablespoonful of best rose water. Let the mixture nearly cool entirely before you pour into the mould, as you can then leave all the sediment behind.

THE INVALID'S BLANCMANGE.

Three pints of new milk, three ounces of the best isinglass, sweeten to your taste, and flavour with a stick of cinnamon and a bay leaf. When the isinglass is dissolved, and it is flavoured enough, strain through a muslin, and, letting it settle first, pour into two small moulds, keeping one in ice till the other is consumed.

JAUNEMANGE.

Two ounces of isinglass boiled in a pint of water till it is reduced to half the quantity. Take a quarter of a pint of sherry, and the same quantity of raisin wine, the juice of two small lemons, and the peel of one; beat the yolks of three eggs, and sweeten to your taste; then boil them all together, stirring it *one way*. Strain through a sieve, and wet your mould before putting it in.

POMMEMANGE.

Peel and core one pound of good boiling apples, colour them slightly with a very little cochineal, and add half a pound of sugar. Put them into a stew-pan in a quarter of a pint of water, with the grated peel of a lemon, and boil till quite stiff. Turn out in a glass dish, and strew sifted sugar over, or fill jelly-glasses with it.

GÂTEAU DE POMMES.

Two pounds of loaf sugar boiled in a pint of water until it becomes sugar again. Three pounds and a half of apples, after being cored, pared, and quartered, and the thin rind of a fresh lemon. All these are to be boiled together until it becomes quite stiff, stirring it all the time. Then put it into a well-wetted mould, and let it remain all night. When served up, you may add custard round the dish.

LEMON CHEESE.

Take a quart of cream, and as much loaf sugar as you consider will sweeten it to your taste. Rub the rinds of two lemons off on the sugar, and squeeze their juice, with that of four more lemons, over the sugar, beating them well up together, and adding the cream by degrees. Tie it up in a bag at night (a new jelly-bag is the best), and in the morning pour it into a mould, until it sets firmly, previously wetting your mould.

GOOSEBERRY CHEESE.

Boil any quantity of ripe red gooseberries you choose, but they should be of the rough kind; then rub them through a sieve or cullender, and to every pound of pulp put three quarters of a pound of good moist sugar. Let them boil twenty minutes, and as there is no water with the fruit, it must be stirred incessantly throughout. It may then be put into shallow damson-cheese pots, and it may be turned out even when a few days old, when it ought to be as firm as possible.

ITALIAN CHEESE.

One quart of thick cream, into which squeeze the juice of three lemons, and stir in half a pound of loaf sugar pounded and sifted. Add one tablespoonful of

brandy, and a small quantity of white wine. Put in the rinds of the lemons, and beat it with a whisk until it becomes very thick. Then take out the rinds, and put a muslin handkerchief into a sieve the size you wish your cheese to be. Pour in the mixture, and let it stand twenty-four hours. Then turn it out, and ornament with small comfits.

ORANGE JELLY.

Two ounces of the best isinglass dissolved in half a pint of water, strain it, and add to it half a pint or rather more of lemon-juice, including the juice of a Seville orange. Add the peel of one lemon and a small quantity of Seville orange-peel, sweetening all to your taste. Put a very little cochineal in muslin, and colour it, taking care not to put too much so as to alter the flavour. Warm all these ingredients together, and then add half a pint of good orange wine. Strain through a jelly-bag, and when nearly cold pour it into your mould, previously well wetted.

LEMON JELLY.

Two ounces of isinglass dissolved in a pint and a half of water, with the peels of two lemons, half a pint of juice, and half a pound of loaf sugar. Mix the ingredients well, and boil them till the flavour of the lemon is extracted. Strain through a lawn

sieve till clear, and when nearly cold pour it into your mould.

OLD-FASHIONED CALVES' FOOT JELLY.

Boil four large fine calves' feet very slowly in nearly three quarts of water, and when they are done to rags almost, strain the liquor off and let it cool. Next day strain the fat off with scrupulous care, taking only what is firm and clear, and leaving the sediment at the bottom. If you have two quarts of strong jelly, you may put a pint of Rhenish wine and a quarter of a pint of canary. Beat the white of five eggs to a froth, and stir all together well, sweeten it thoroughly, and then set it on the fire and stir it till it melts and curds. Then add the juice of five lemons and some of the peel; let it boil up, and then pass it through a tamis or jelly-bag two or three times till it is quite clear. Wet four moulds carefully, and pour it in, letting it get quite firm before turning out.

LADY MARY'S JELLY.

Make some fine, very transparent jelly—the foregoing calves' foot jelly will do nicely for the purpose. Take a basin of the size you require for your dish, or an oblong plain mould, either a simple melon-shape, or, at any rate, one as plain as possible, wet it well, and pour into it half a pint of the jelly, leaving it

untouched till it is quite stiff and firm. Then place on it a small bunch of fine hot-house grapes, and above them two fine peaches and a nectarine, placing them very carefully, and always remembering that the bottom of the mould is the part that will be upwards when turned out. You must, therefore, lay in your grapes with the stalks *up*wards, and turn the finest side of your peaches to the sides. When you have arranged the fruit—and on the tasteful arrangement of this the success depends—pour in your jelly very carefully. It must be just liquid, but not warm, and must be poured down each side separately till it reaches the top of the peaches. Then place in two or three nice vine leaves, add a few spoonfuls of jelly, put to keep them firm, and finish all. It must be most carefully turned out.

RESTORATIVE JELLY.

Take two ounces of the best isinglass, and two ounces of white sugar-candy, half an ounce of the very best gum-arabic; pour over these ingredients a pint of old port wine or of *good* claret, and let it all stand for twelve hours. Then put the basin containing all this into a saucepan of water. Let it simmer until the isinglass is quite dissolved; then take it off the fire, pouring it into your mould, and leaving it to cool. It should not be strained. This jelly can be used with advantage in cases of extreme

debility—a spoonful being taken now and then. It is very nourishing, and does not cause inflammation.

LEMON CREAMS.

Pare three fine fresh lemons, and squeeze the juice from them, cutting the peel into small pieces, and letting it soak in the juice for three hours, covering it close. Then add to it the whites of four eggs, and the yolks of two, having previously well beaten them with a spoonful of orange-flower or rose water. Put to them a pint of fresh clean water, strain, and sweeten with loaf sugar to your taste. Put it on a slow fire, and stir it carefully till it thickens like cream. When cooled a little pour it into jelly-glasses.

RASPBERRY CREAM.

Boil an ounce of isinglass in a very little water, and when dissolved strain it while warm through a delicately-clean hair sieve into a quart of cream, and keep whisking it up while doing so. Warm about a pint of good raspberry jelly of the same year's making, and put it to the cream, adding a little sifted sugar and a glass of the best French brandy. Whisk it up well until it becomes thick, and then put it into a well-wetted mould to set. In summer you can use the fresh fruit—a pottle of raspberries will be almost sufficient for a mould. They must be bruised, and the juice strained from them through a tamis.

WHIPPED CREAM.

Beat up the yolks of six eggs in a stew-pan with two spoonfuls of flour, a pint of cream, a dust of salt, and some orange-flower water. Stir it for half an hour over the fire, and then pour it into the dish in which you wish to serve it. Then beat up the whites of the six eggs, and when they are well frothed put in some very finely-sifted sugar, so as to make it pretty stiff. Drop it on the cream in pointed heaps, sifting some more sugar sparingly over them, and put it into a cool oven for about half an hour. When it is well set and of a fine golden colour serve it up.

WHIPPED CHEESE.

Shred a little green lemon-peel very fine, and put it into an earthen pan with three gills of good thick cream, and a bit of gum-dragon, about the size of a small pea, in powder. Whip your cream, and as the froth rises take it off with a skimmer, put it into a wicker basket made on purpose, and putting in a piece of very coarse muslin cut to fit the bottom. When the cream is all whipped let your cheese drain till you have occasion to serve it, then turn into a dessert-dish and sift powdered sugar over it.

A GOOD WHIP.

Take half a pint of new milk, half a pint of good cream, and flavour it to your taste with white wine,

lemon-peel, and powdered loaf sugar. Stir all well together, and then whip it to a strong froth; as it comes, take a teacupful at a time and put it to drain on a scrupulously-clean sieve turned upside down. When drained lay it carefully over your trifle or sweet dish.

CREAM À LA BOURGEOISE.

Half fill either a glass dish or some jelly-glasses with any kind of rich preserve—but apricot is the best. Then whip a pint of good cream until it is thick enough to take up with a spoon, and lay it on the preserve. It will take from about half to three quarters of an hour to do it well.

BOILED CUSTARDS.

Take a quart of good new milk, and boil half of it with a few bay leaves and some cinnamon. Let it simmer slowly for a few minutes till it imbibes their flavour, then take out the leaves and spice. Mix a part of the cold milk with an ounce of arrowroot, and add gradually to the warm milk, sweetening it to your taste with loaf sugar. Then beat the yolks of five eggs and mix with the rest, stirring it as you put them together. Put it over a slow, clear fire, or on the stove, and stir it *one way* the whole time, or it will curdle and be spoiled. Observe particularly that you never let it boil. Fill your custard-dish or glasses, and when cold grate nutmeg over.

WHITE POT.

Boil two pounds of rice in two quarts of milk till it is thick and tender, and then pound it in a mortar with three ounces of blanched almonds. Boil two quarts of cream with some finely-grated crumbs of white bread and a blade or two of mace. Put all together with the yolks of eight eggs, a little rose water, and sugar to your taste. Put it in the oven and bake lightly, ornamenting it with nicely-cut strips of orange and citron. Half this quantity is enough for a pretty dish.

STEWED APPLES.

Pare and core some fine-looking apples and throw them into cold water. To each pound of fruit make a syrup of half a pound of sugar to a pint of water. Skim it well and stew your apples in it, adding a little cochineal to colour it, and let them all stew till clear. If the flavour of cloves is liked you can add a few while boiling the syrup, taking them out before adding the apples. This is delicious when laid round a mould of ground rice or corn-flour cream, or a shape of plain well-boiled rice.

DEVONSHIRE JUNKET.

Pour a quart of new milk, just warm, into a china bowl, and add to it about a dessertspoonful of rennet

liquor, which may be obtained at most good London dairies. Keep it in a warm place till it sets firm. When it is set put it in a cool place till required, and before serving pour over it a glass of good pale sherry, a little grated nutmeg, some finely-sifted white sugar, and cover it thickly with clotted cream.

CAKES.

POUND CAKE.

Beat one pound of fresh butter to a cream, then add to it fourteen ounces of loaf sugar, eight eggs well beaten, one pound two ounces of flour, and half a pound of carefully-washed and picked currants, quarter of a pound of candied peel cut in neat strips, two ounces of sweet almonds blanched and chopped, and a small quantity of mixed spice, adding last a glass of brandy. Mix all thoroughly well, and bake in a buttered tin. You may with advantage divide the quantity, and make half plain, by omitting half the quantity of currants, and substituting a few seeds in the other half.

RICH ALMOND CAKE.

Three quarters of a pound of ground almonds, and one ounce of bitter ones, three quarters of a pound of loaf sugar pounded or rolled, and fifteen eggs

leaving out the whites of three. Beat this well for an hour and a half with a wooden spoon. Make the quantity into two cakes, and butter your tins well, baking them in a slack oven. The ground almonds can be procured from a wholesale confectioner.

A PLAINER ALMOND CAKE.

Take a quarter of a pound of flour upon a pie-board and make a hole in the middle to receive a bit of butter the size of an egg, add four eggs well beaten, a very little salt, a quarter of a pound of loaf sugar powdered and sifted, and six ounces of sweet almonds pounded very finely. Knead the whole well together, and form it into a cake. Bake it, and glaze it with sugar and a hot salamander.

LITTLE ALMOND CAKES.

Four ounces of sweet almonds, and four or five bitter ones, three quarters of a pound of flour, one pound of sugar powdered and sifted, six ounces of butter, and the yolk of one egg. Pound the almonds, rub the butter into the flour, and then mix all well together. Bake in buttered tins.

CAKE À LA DUCHESSE.

Knead half a pound of flour with a gill of water, half a pound of butter, half a tablespoonful of orange-

flower water, a very little finely-shred green lemon-peel, four well-beaten eggs, and a very little salt. Let the paste rest two hours, and then beat it with the rolling-pin, and form it into a cake. When baked put an icing over it, made with the white of a small egg well beaten with pounded loaf sugar, and a few drops of essence of lemon. Put the cake once more into the oven directly you have laid on the mixture, to dry the icing.

A GOOD CAKE.

One pound of flour, one pound of good Lisbon sugar, six ounces of butter, and six well-beaten eggs. Add citron, lemon, and orange peel to your taste, and a few chopped sweet almonds. Bake in a buttered tin.

PLUM CAKE.

Two pounds of flour, eight eggs, four spoonfuls of good yeast, one pound of butter. Melt the butter in half a pint of milk, and mix these all well together, and let it stand to rise by the fireside for nearly an hour. Then add two pounds of well-washed and dried currants, and a pound of rolled loaf sugar. An hour will bake it if the oven is hot.

SPONGE CAKE.

Take six eggs, and, leaving out the whites of three in a separate basin, beat them thoroughly. Then

take three quarters of a pound of loaf sugar pounded and sifted, with the grated rind of one fresh lemon, and add to the eggs, whipping them well, and then dredging in by degrees seven ounces of the best dried flour; add this very slowly, and when you have whipped it all in, add the remaining whites of eggs, previously well beaten. Whip it all up well together, and pour it into a well-buttered tin, putting it into the oven immediately. It will take about an hour to make it, and the same to bake it.

ANOTHER SPONGE CAKE.

The weight of five eggs in best flour, and the same in sugar, with the rind of a lemon grated. Beat the yolks and whites of eleven eggs separately and thoroughly. The whole of these ingredients are to be well beaten for half an hour. Then fill your tin and put it at once into a quick oven. An hour will bake it.

SMALL SPONGE CAKES.

Boil three quarters of a pound of loaf sugar with one teacupful of water for a quarter of an hour. Let it stand till quite cold, then add to it eight yolks and two whites of eggs, and whisk them together exactly one hour. Have ready dried and cooled half a pound of the best flour and the grated rinds of two lemons, and stir it by degrees lightly into the eggs

till it is smooth and equal. Then fill some buttered tins about half full, and bake them in a hot oven, but not hot enough to burn them.

LADIES KISSES.

Take the weight of six eggs before they are broken in fine dry flour and sugar. Beat the eggs up separately first, then mix with the sugar and flour, and beat for nearly an hour. Drop the mixture on paper from a large spoon, and bake them in a slow oven.

SCOTS SHORTBREAD.

Edinburgh Fashion.

Put two pounds of butter in a warm place overnight where it will gradually become soft, and yet not be entirely melted. Have ready two quarterns of flour, and mix with it half a pound of loaf sugar rolled, some grated lemon-peel, and some almonds chopped fine. Add these to the butter, and knead till it appears like dough, and then add half a pennyworth of yeast. Knead it well again, and roll it out into cakes, pricking them all over with a fork, and strewing small white caraway comfits and strips of candied citron all over them. Notch the edges, and bake on a floured tin.

RICE CAKE.

Take six ounces of the best ground rice, the same quantity of best dried flour, and three quarters of a

pound of loaf sugar pounded and sifted. Mix these all thoroughly well together. Then take nine fresh eggs, and beat the yolks and whites separately, and then together thoroughly. Beat this into the rest of the ingredients with a wooden spoon, and keep beating it for an hour. Butter your tin well, and bake in a moderate oven.

A PLAINER RICE CAKE.

Half a pound of ground rice, the same quantity of flour, loaf sugar, and fresh butter. The sugar must be rolled and sifted, and then mixed with the flour and rice, and the rind of a fresh lemon grated finely added to them. Melt the butter and mix it with four fresh eggs well beaten, and then add this to the rest, working it all thoroughly together with a wooden spoon. Butter your tin, and bake in a moderate oven. If this cake should not be moist enough for your taste, you can omit a little of the flour.

THE VISITOR'S CAKE.

Take a pound of best flour, the same quantity of loaf sugar pounded and sifted, and three quarters of a pound of fresh butter. Rub the butter well into the flour, then mix the sugar, and add to this two pounds of the best currants, carefully washed, picked, and dried before the fire. Blanch an ounce of sweet almonds, chop them well, and put them with some

thin strips of candied citron to the rest, and a little grated nutmeg. Beat up twelve eggs, leaving out eight of the whites, and stir to them half a glass of brandy. Mix these all well with the rest of the ingredients, and having lined a cake mould with well-buttered paper, put it in and bake it carefully.

A PLAIN SEED CAKE.

Dry a quartern of fine flour before the fire, when cold rub a pound of butter into it, and add some caraway seeds. Six spoonfuls of new yeast, the same quantity of cream, the yolks of six eggs, and the whites of two, and a little sherry. Mix this all to a light dough, and set it before the fire to rise, covered with a cloth. Bake it in a well-greased tin in a moderate oven.

A LIGHT PLAIN CAKE.

Take a quartern of the best flour, and mix with it thoroughly one pound of the best Lisbon sugar. Beat three quarters of a pound of fresh butter to a cream, and then add to it gradually eight thoroughly-beaten eggs. Mix these ingredients all well together, and put them in a well-buttered tin, baking in a brisk oven.

GINGERBREAD.

Three quarters of a pound of flour, and the same of moist sugar, half a pound of treacle, three ounces of

butter, and a quarter of an ounce of fresh ginger powdered. Boil the sugar, butter, and treacle together till all is dissolved, and then mix them with the flour. Bake in a quick oven.

GINGERBREAD CAKES.

Take a pound of treacle, six ounces of butter, and seven ounces of sugar, put them into the oven in a basin or jar till dissolved. Then take a pound of flour with which you have previously well mixed half an ounce of finely-ground *fresh* ginger, and stir the butter and treacle well into it, till it is all thoroughly mixed. Drop the mixture on buttered tins, and bake them in a quick oven. Take them from the tins as soon as they come out of the oven—a very little time suffices to bake them, for they have a terrible alacrity in burning. They will be quite soft when taken from the tins, but will grow brittle on cooling.

THE CHILDREN'S TREACLE CAKE.

Stir a small teaspoonful of carbonate of soda into three good teacupfuls of flour, and add a little mixed spice to taste, and rub well into it two ounces of butter. Stir three tablespoonfuls of treacle into a teacupful and a half of hot water, and then mix it with the rest. Put in a buttered tin and bake in a brisk oven.

PLAIN SODA CAKE.

One pound of flour, rub into this well six ounces of butter, and then add half a pound of good moist sugar, and the same quantity of well-washed and dried currants. Beat three eggs well together, and mix them with half a pint of warm milk. Stir into this a *small* teaspoonful of carbonate of soda, and then add it to the flour and other ingredients, mixing all well together. Some caraway seeds and spice can be added at pleasure. Bake as soon after mixing as possible.

GRANDMAMMA'S CAKE.

Two pounds of best flour, half a pound of butter, rub these well together, and add three spoonfuls of fresh sweet yeast. Then beat six eggs, yolks and whites separately, and then together, and stir a very little milk to them. Have ready some well-washed and dried currants, and add them to the flour and yeast, with a pound of good sugar, a little grated ginger and lemon-peel, and then last of all pour in the eggs and milk, stirring it all well together. Let it rise by the fire a little while, and then bake in a moderate oven.

THE CHILDREN'S CURRANT CAKE.

One pound and a half of flour, half a pound of currants well washed and dried, a few strips of

candied lemon-peel, a little sugar, say nearly half a pound, and a little bit of butter. Mix these with a little fresh yeast, one egg, and sufficient cold new milk to moisten it. Let it rise before the fire for a while, put it in a buttered tin, and bake.

GINGERBREAD NUTS.

To a pound and a half of flour put half a pound of moist sugar, having previously rubbed half a pound of butter very thoroughly into the flour. Add half an ounce of fresh-powdered ginger, and same quantity of caraway seeds pounded and sifted. Melt half a pound of treacle and a little cream carefully together, not letting it boil, or it will curdle, and pour it to the other ingredients. Make it into a stiff paste, and form it into little rough heaps about as large as a plum, putting a white caraway comfit on each. Bake them on buttered tins in a moderate oven.

GRANDMAMMA'S GINGER NUTS.

One pound of treacle, the same quantity of moist sugar, half a pound of butter, one ounce of ginger, and two ounces of candied orange-peel. To be mixed with sufficient flour to make a stiff paste. Cut out with a paste-stamp, and place a slice of candied peel on each nut. Bake in a brisk oven.

SPICE NUTS.

Three pounds of fine flour well dried, one pound of butter, half an ounce of *fresh-ground* allspice, a quarter of an ounce of cloves, the peel of a lemon cut very thin and chopped finely. Warm one pound of treacle with a quarter of a pint of milk, and mix it with the flour and the rest of the ingredients thoroughly. Knead well, and then roll thin, cut into cakes with a wineglass top. Do not roll too much out at a time.

EXCELLENT GINGER BISCUITS.

One pound and a half of flour, one pound of good moist sugar, and three quarters of a pound of butter. Rub the butter into the flour, then mix the sugar with it, and add two ounces of best ginger *just* ground. Mix these to a paste with a wineglass of brandy and one well-beaten egg. The fine warm flavour of these, and all the other ginger cakes, mostly depends on the ginger being just ground before using. Roll your dough of a medium thickness, stamp out your biscuits, and bake a pale colour in a brisk oven. Watch them well, as they soon burn.

A PLAINER GINGER BISCUIT.

Rub a quarter of a pound of butter into one pound of flour, and add three quarters of a pound of moist

sugar, and five teaspoonfuls of ground ginger. Moisten these to the requisite stiffness with a little milk, roll out, and cut into cakes. Bake in a moderate oven.

MY LADY'S LITTLE CAKES.

German Receipt.

Mix one quarter of a pound of fine flour with the same quantity of ground rice, and rub well into them half a pound of butter. Then add half a pound of loaf sugar pounded and sifted, and the grated peel of a lemon. Mix these to a paste with five well-beaten eggs, leaving out two of the whites. Form into little cakes, and glaze with white of eggs, laying one spike of blanched almond on each cake.

EXCELLENT MACAROONS.

German Receipt.

Half a pound of loaf sugar pounded and sifted, and the same quantity of sweet almonds blanched and pounded with half a teaspoonful of rose-water to prevent their oiling. Mix these with the well-beaten whites only of three eggs, and drop lightly on tin baking sheets. Bake in a brisk oven, but do not let them burn.

ANGELICA CAKES.

Take angelica stalks, boil and green them well with vine leaves. To every pound of pulp put a

pound of loaf sugar. Beat these well together for some time, make into what shape you please, and lay them on clean paper or glasses. As they candy, turn them till set.

GRANTHAM WHETSTONES.

The whites of five eggs beaten to a strong froth, ten ounces of loaf sugar pounded and sifted, one pound of fine flour, a few caraway seeds, a small piece of saltpetre about the size of a nutmeg powdered very finely. Mix all the ingredients thoroughly together, and roll them very thin, cut them to any shape you please, and bake in a moderate oven.

CAKELETS.

One pound of fine flour, into which rub a quarter of a pound of butter, add half a pound of currants well washed and dried, and a very little finely-pounded mace. Mix it with two tablespoonfuls of good cream and one well-beaten egg. Cut into shapes, and bake in a moderate oven.

DROP CAKES.

Half a pound of butter well rubbed and mixed into one pound of fine flour and half a pound of loaf sugar pounded and sifted. Mix all these ingredients together with three eggs, the yolks and whites of which have been well and separately beaten. Make

into a paste and drop a spoonful at a time on buttered tins. Bake in a moderate oven.

ROCK CAKES.

Take one pound of flour, and rub into it six ounces of butter. To this add half a pound of pale moist sugar, six ounces of carefully-washed and dried currants, and two ounces of caraways. Mix these up with four well-beaten eggs and a glass of brandy, or white wine, if preferred. Do not touch it with your hands, but mix it with a wooden spoon, and when thoroughly blended drop it, a large spoonful at a time, on well-floured tins in a little heap, so as to form when baked a sort of conical shape.

CORPORATION CAKES.

Boil half a pound of sugar and half a pound of butter together. Then take as much flour as the butter will suffice to moisten, and add a sufficient quantity of currants—rather more than half a pound of each—with a little grated nutmeg, and mix them well. Take the hot butter off the fire and add to it a tablespoonful of brandy, and then pour it while hot over the flour, &c., and make the whole up into a stiff paste. Press it out, but do not roll it, and cut into any shapes you like. Half an hour will bake them, and when you take them out sift powdered

loaf sugar over them while they are hot. If put in a tightly-closed box or canister they will keep some time.

CURRANT CAKES.

Rub three quarters of a pound of butter well into one pound of flour, and then add one quarter of a pound of sugar, half a pound of currants, washed and dried. When well mixed add four eggs, thoroughly beaten, with a glass of sherry or Marsala. Roll out to a medium thickness, and cut into cakes any size you please.

TEA CAKES.

Mix a sufficient quantity of flour and butter, when blended together add a little pounded loaf sugar, and, if liked, a few caraway seeds. Mix it up with warm milk to a dough. Let it get cold; then roll it out very thin, and cut out with a teacup. Bake lightly in a moderate oven.

A SALLY-LUNN LOAF.

Take half a quartern of dough, a quarter of a pound of butter, and about two tablespoonfuls of powdered loaf sugar. Dredge a little flour on your pasteboard occasionally, to prevent its sticking as you knead it. Put all the butter and sugar in at once, and knead it up with the hands till it is well mixed. Then put it

in a tin and let it rise before the fire, covered with a cloth, for an hour or so before baking it. Don't cut it too new.

LITTLE LOAVES.

Rub four ounces of butter into four pounds of flour, and beat it up with four whites of eggs and two spoonfuls of fresh yeast. Let it stand covered by the fire to rise. When it has done so sufficiently, divide it into small loaves, and bake.

COBLENZ WINE BISCUITS.

An original German Receipt.

Take two pounds of flour, and rub into it three quarters of a pound of butter; when this is thoroughly done, add to it three quarters of a pound of moist sugar, mixing it well together. Beat three fresh eggs well, and with these mix the rest up into a stiff short paste. Roll it out rather thin, and cut into long strips, similar to the Presburg-biscuit shape. Have ready a quarter of a pound of brown sugar-candy roughly pounded, and a quarter of a pound of the best sweet almonds blanched and cut into spikes. Brush your biscuits over with white of egg, strew the sugar-candy over, and add a few strips of almond across them. Bake a *light* brown, on a buttered baking sheet.

BEVERAGES.

OXFORD CIDER CUP.

To one quart of sparkling Devonshire cider add two glasses of pale sherry and two glasses of pale brandy. Sweeten to your taste, and add a little nutmeg. Just before serving put in a slip of borage —not too much, or it will flavour it too strongly. Ice with Wenham Lake ice.

SOMERSETSHIRE CIDER CUP.

One quart of best Devonshire bottled cider, four glasses of sherry, the peel of two lemons, four or five cloves, and add nutmeg and sugar to your taste. Take the peel and cloves and pour about a wine-glassful of *boiling* water on them, and let it stand for ten minutes. Then add the rest of the ingredients to the strained liquor, mixing well and letting it stand for another ten minutes. Then add a glass of brandy

and a small sprig of borage. Ice it well before serving.

COLD SUMMER PUNCH.

Pour half a pint of gin on the outer peel of a lemon, add a little lemon-juice, and sugar, and a glass of maraschino, add about a pint and a quarter of water, and two bottles of iced soda water. This will make about three pints.

LIQUEUR À LA CHASSE.

One pound of white currants, the thin rind of two lemons, half a quarter of a pound of fresh-grated ginger, and a quart of brandy or whisky. Put them altogether into a large jug, well covered, and let it stand twenty-four hours. Then strain the liqueur off through a hair sieve, and add one pound of loaf sugar. Let it stand a few hours until the sugar is dissolved. Then bottle it off, taking care to have *new* corks.

GINGER POP.

Two ounces of cream of tartar, an ounce and a half of bruised ginger, one lemon sliced, a pound and a half of loaf sugar. Pour on the above ten quarts of boiling water. Cover it with a thick cloth, after stirring it well, and let it stand until the whole is dissolved. Then add two spoonfuls of yeast, stir it, and let it remain until nearly cold. Strain and bottle

it. Fill the bottles only to the bottom of the neck. It will be fit for use in three or four days, and is a most cooling drink in summer.

POSSET CUP.

Squeeze the juice of two large lemons into a china deep dish, and sweeten till it is quite a syrup. Then take rather more than a pint of good thick fresh cream, and boil it with the peel of one of your lemons. Take it off the fire and pour it quite hot over the lemon-juice in the dish, pouring it from a good height through something that has a long spout, such as a delicately clean chocolate-pot. When it is well frothed strew it over with the little "million" comfits.

MILK PUNCH.

Put the peel of from five to ten lemons (according to their size and condition) to steep in a quart of the best brandy. The following day take one quart of water, a pint and a half of rum, and a pound of loaf sugar, pour to this a quart of good *new* milk boiling hot. To this add the brandy, and mix all well together. Strain through a jelly-bag till quite clear.

MULLED PORT WINE.

Take a fine fresh lemon and toast it before the fire on the toasting-fork until it looks dark and feels

quite tender. Stick it full of cloves, and lay in a clean enamelled saucepan, and pour over it a bottle of old port wine, or claret, if preferred, sweetening it to your taste, and then let it slowly boil up. Serve in a silver tankard.

CHERRY BRANDY.

Bruise a quantity of small black cherries in a stone mortar, and to every pound of fruit put half a pint of good brandy. When the whole is mixed you may add half a pound of bitter almonds, or in the proportion of half a pound to every gallon of brandy. Put your fruit and liquor into stone jars, and cover it close for a month or six weeks. Then pour it through a strainer into bottles, using new corks.

ENGLISH NOYEAU.

Blanch and cut small three ounces of bitter almonds, and the rinds of two large lemons. Put them into a sufficient quantity of sweetened gin, and keep it on the hearth in a moderate heat for a week or more, till the taste is extracted from the peel and almonds. Then dissolve one pound of good pale moist sugar in a very little boiling water, and add it to the spirit. Let it stand one day and night, frequently shaking it. Filter it through paper, and it is ready for use.

SUPERLATIVE NOYEAU.

Blanch and pound a quarter of a pound of bitter almonds, two ounces of sweet almonds, and half an ounce of cassia buds, *separately*. Put them into two quarts of English gin, and pour into a jar or bottle, shaking it every day for a fortnight. Then make a syrup of three pounds of loaf sugar and a pint and a half of water, and put it into the jar milkwarm. Add one pint and a half of spirits of wine, a quarter of a pint of ratafia, one ounce of orange-flower water, the juice of half a lemon, and a piece of calcined alum about the size of a large nut. Shake the bottle occasionally for three or four days, then add not quite a quarter of an ounce of isinglass dissolved in a little of the gin saved from the two quarts on purpose. Shake the bottle only once afterwards, and let the whole remain three or four days, and then filter it through an earthenware cullender, with paper laid on it, changing the paper every time it is empty. In two days and nights full four quarts will be produced. When bottled, dip the corks in melted resin.

GINGER BEER.

Boil the rind of a lemon in a very little water, and pour it over fourteen ounces of loaf sugar. Bruise half an ounce of whole ginger, and put it, together with the sugar and lemon-peel, into a pan. Pour a

gallon of boiling water over it, and cover it till nearly cold, then add a tablespoonful of yeast, and let it stand about twelve hours—not longer. Strain it, squeeze in the juice of a lemon, and bottle it. It will be fit for use in twenty-four hours.

ANOTHER GINGER BEER.

Peel one lemon and a half, and squeeze the juice of two into a large vessel, add one ounce and a half of cream of tartar, and two ounces of best fresh ginger broken rather small. Pour upon these two gallons of boiling water, and let it stand to cool. When just milkwarm stir in two dessertspoonfuls of fresh yeast. Let it stand fifteen hours, and then strain through a fine sieve. Bottle it, having previously skimmed off the yeast that has risen.

HOME-MADE WINES.

ELDER WINE.

To ten gallons of water add twenty-six quarts of berries, and boil till they are all broken. Strain it through a sieve, and then put it on the fire again with twenty-seven pounds of moist sugar, two ounces of bruised ginger (tied up in muslin), and boil it half an hour. When almost cold put half a pint of yeast to it, and stir it every day till it has done working. Then put a pint of common brandy into the barrel, with four pounds of sun raisins chopped.

RAISIN WINE AND VINEGAR.

An old housekeeper's receipt.

Boil thirty-six gallons of water with two ounces of hops for half an hour; then strain off the hops, put the water into a large tub, and let it stand till cold. Then to every gallon of water put one pound of

raisins, and let them stand three weeks or a month, stirring them well every day. Then press the raisins dry, and put the liquor into a cask. When it has done fermenting put a bottle of British brandy, and stop it down close.

The raisins afterwards will make very good vinegar by putting ten or fifteen gallons of water, and letting them soak three weeks or a month. When you strain off the liquor put half a pound of the coarsest brown sugar to each gallon, and then put it in a cask and let it stand in the sun, with a tile over the bunghole. Be sure and take care not to break the head of the vinegar by moving the cask.

ORANGE WINE.

To ten gallons of water put twenty-eight pounds of fine Lisbon sugar, the whites of six eggs well beaten, and put it into a copper to boil, skimming it well all the time, and letting it boil half an hour. Pare thin, so as to leave no white on them, one hundred good Seville oranges, squeeze them well. Put the rinds into a tub, and pour the boiling liquor upon them, let it stand till almost cold, then put in your juice, with a pint of ale yeast to work it. Let it stand till the yeast begins to fall—about five or six days—then put it into your cask, with one bottle of brandy. Let it stand three months, and it will be fit for use. Do not put the peels into the cask; and

keep filling up with what you have left, till it has done working. Put the brandy in just before you bung it up, and do not do so until the fermentation has entirely ceased, which will be in three weeks or a month.

GINGER WINE.

To eight gallons of water add eighteen pounds of Lisbon sugar, and boil them together for half an hour. Be very careful to take off the scum as it rises. Then take seven ounces of fresh-bruised ginger, the rinds and juice of ten Seville oranges and two lemons. Boil these in two quarts of the sugar and water till the ginger, &c., be tender, then mix it with the whole quantity, and when cold put it in your barrel, with rather better than half a pint of yeast, seven pounds of raisins of the sun, and an ounce of isinglass. When it has done working stop it close and let it stand. Observe to chop your raisins before putting in.

ANOTHER GINGER WINE.

Take six gallons of water, and allow to it eighteen pounds of loaf sugar, twelve ounces of fresh-bruised ginger, eight Seville oranges, and twelve good fresh lemons. Put the rinds and pulp of the oranges and lemons to the water and sugar, and boil them rather more than a quarter of an hour. Skim it as it rises, then take it off the fire, and when as cool as ale-wort,

put a little yeast to it. Next day, put it in the cask with one pound of Malaga raisins to each gallon, chopping them first. After it has been in the cask six months, rack it, and to every five gallons add one quart of the best brandy and half an ounce of isinglass dissolved in a little cider. Stop it close, and in two months it will be ready for bottling.

GOOSEBERRY VINEGAR.

To every gallon of water take six quarts of ripe gooseberries, mash them in a tub till they are all well broken. Boil the water, and when cold pour it over them. Let them stand in a hot place till all the fruit rises to the top. Then draw it off, and to every gallon of liquor put a pound of brown sugar. It will work again. When it has done fermenting stop it up; in six weeks it will be fit for use.

THE END.

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